

BBC

goodfood

December 2023
DHS15

www.bbcgoodfoodme.com

Middle East

The Holiday EDITION

- Polenta, squash & goat's cheese Christmas tree tart
- Flavour-bomb roast turkey & gravy
- Gingerbread brownies

*Step-by-step
turkey lunch plan*

*Budget-friendly
ways to
personalise your
celebrations*

**Homemade gourmet gifts •
Holiday desserts • Winter wonders**

CPI

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HABTOOR GRAND RESORT

AUTOGRAPH COLLECTION[®]
HOTELS

Celebrate December in style at our Festive Garden. Enjoy a vibrant variety of booths, live entertainment, appearance of Santa Clause and delectable food & beverages kiosks throughout the month.

Everyone is invited to Celebrate in the joyous spirit of the season from December 1st 2023 to January 7th, 2024.

Open Daily

Weekdays Mon - Fri: 5:00pm - 10:00pm

Weekends Sat & Sun: 10:00am - 10:00pm

Santa's appearance: Every Saturday | 6:30pm - 7:30pm



Scan QR to view
our festive offers!

THE
GRAND
GARDEN

For more inquiries please call +971 4 399 5000

Welcome!

The December edition stands out as a personal favourite, evoking the delightful aroma of gingerbread wafting through the air, a table adorned with gastronomic delights and seasonal décor, copious amounts of hot chocolate, and an array of decadent desserts – envision creating this enchanting ambience in your homes this holiday season.



Our Holiday Entertaining section unfolds with Show-Stealing Bakes, a curated collection of recipes including delectable Chestnut Profiteroles and a Pumpkin & Pecan Cheesecake Pie, which will transform your kitchen into a festive bakery (p38). Simultaneously, Handmade with Love delves into the art of crafting heartfelt edible gifts (p45). Find everything you need for your Christmas lunch in our Make it Meaningful feature, starring a Flavour-Bomb Roast Turkey & Gravy with all the trimmings and a turkey lunch plan ensuring timely readiness (p51). Do try to opt for energy efficiency this season with air-fried mince pies or our pressure-cooked Citrus Christmas Pudding (p76). Our cover star, the Gingerbread Brownies, will infuse an adorable touch to any holiday gathering – more on these delectable treats on page 82. Find plenty more within the section, including personalized gifts (p87) and family-friendly recipes to try with little ones (p99).

Peruse an extensive selection of easy midweek and weekend specials, wholesome dishes, festive listings for the season, and restaurant reviews. Finally, dive into an enthralling read that delves into the richness of Irish food, drink, and horticulture, all waiting to be discovered within our pages.

Wishing you a Merry Christmas and a Happy New Year!

Happy Reading!

Nicola Monteath
Editor

These are a few of
our favourite dishes...



"Cinnamon buns are a winter must-have. I can't wait to try these festive Sticky gingerbread buns with spiced brown butter icing."

Liz Smyth, Group Sales Director



"I'm hosting a festive-themed brunch for the ladies, and this Polenta, squash & goat's cheese Christmas tree tart is making an appearance."

Blanche D'mello, Assistant Editor



"My statement centrepiece this holiday season is this indulgent Baked camembert & brioche bun wreath."

Gill Fairclough, Sales Director

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FOUNDER CPI MEDIA GROUP
Dominic De Sousa
(1959-2015)

PRINTED BY

Al Salam Printing Press LLC

PUBLISHED BY



Head Office:

Office 1307, DSC Tower, Dubai Studio City,
Dubai, United Arab Emirates, PO Box 13700
Tel: +971 4 568 2993

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A publication licensed by Dubai Production City, DCCA

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BBC Good Food ME magazine is published by CPI Media
Group under licence from Immediate Media Company
Limited, Vineyard House, 44 Brook Green, Hammersmith,
London W6 7BT.

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Our recipe descriptions

V Suitable for vegetarians.

❄️ You can freeze it.

❄️❌ Not suitable for freezing.

Easy Simple recipes even beginners can make.

A little effort These require a bit more skill and confidence – such as making pastry.

More of a challenge Recipes aimed at experienced cooks.

Low fat 12g or less per portion.

Low cal 500 calories or less per main.

Superhealthy Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.

Good for you Low in saturated fat, low in salt.

Heart healthy Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

1 of 5-a-day The number of portions of fruit and/or veg contained in a serving.

Vit C **Iron** **Omega-3** **Calcium** **Folate** **Fibre**

Indicating recipes that are good sources of useful nutrients.

GLUTEN FREE Indicates a recipe is free from gluten.

Some recipes contain pork. They are clearly marked and are for non-Muslims only. Look for this symbol:

P Contains pork.



Your Say

We love hearing from you!

star
letter



BBC Good Food ME's November issue featured an amazing Diwali recipe – White Chocolate, Pistachio & Cardamom Truffles. Intrigued, I tried making them, and the step-by-step guide made me feel like a kitchen pro. The process was a joyful journey with family,

filling my kitchen with festive scents. When I shared these truffles with friends, their surprised delight made my Diwali truly special. Thanks to *BBC Good Food ME*, my festival was a flavourful and blessed experience shared with loved ones.

Stan D



Curry Club - we love a good curry and always looking to try a new recipe, and yours did not disappoint. The Thai red chicken curry is delicious!

Faye Woodrow



My favourite part was trying the Miso steak with noodle salad recipe. It is easy to cook and my family loved it. I am mastering cooking with these helpful recipes.

Basma Nazer



I am a big fan of the gorgeous gorgeous garlic series and was very happy to see Poppy's recipe which I am trying to duplicate now. Wish me luck!

Elmira Begalieva

WIN!

ENJOY THE CASA LATINA BRUNCH FOR TWO AT FOGUEIRA RESTAURANT & LOUNGE, WORTH AED1,000

Gather your friends and anticipate a lively celebration at Fogueira, the Brazilian churrasco restaurant situated at Delta Hotels by Marriott Jumeirah Beach, Dubai. With breathtaking views of the Marina and Ain Dubai, the restaurant beckons guests to immerse themselves in an authentic South American churrasco experience featuring delectable cuisine, accompanied by live band music and samba dancers.

To send in your Star Letter and win this prize, visit the Competitions page on bbcgoodfoodme.com

TALK TO US!

Email us on feedback@bbcgoodfoodme.com with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!

You can also connect with us on social media! Find us on: [f](#) [i](#) [x](#) [t](#) [v](#) [@bbcgoodfoodme](#)

Or, you could write to us at: The Editor, BBC Good Food Middle East, Office 1307, DSC Tower, Dubai Studio City, Dubai, United Arab Emirates, PO Box 13700.

NONYA
RESTAURANT AND BAR

WEEKEND DONE RIGHT WITH TAJ JUMEIRAH LAKES TOWERS

Discover a brunch experience like never before at our stunning venues, Nonya and Paros



NONYA

Nonya weaves together a tapestry of diverse Asian cultural influences, standing out as a chic and modern Pan-Asian restaurant that infuses the vibrancy of Peranakan culture into a premium dining experience.

NOCTURNYA, NONYA FRIDAY NIGHT BRUNCH

Strut to the weekend with this Friday brunch where partygoers are invited to immerse themselves in an array of Asian culinary delights with live Asian-themed entertainment followed by a captivating DJ performance.

Day: Every Friday

Time: 8:00pm – 11:00pm

Packages: AED329 per person for unlimited beverages and 4 sharing-style courses, AED449 per person for the sparkling package and AED699 per person for the premium bubbly package.

SATURDAY NONYA BRUNCH

Immerse yourself in a fusion of classic and contemporary dishes meticulously prepared with the freshest seasonal ingredients, transporting your palate to the heart of Southeast Asia. This afternoon brunch extravaganza features live cooking stations showcasing dim sum, sushi, noodles, poke bowls, and a tempting seafood bar. Indulge in perfectly grilled treats at the live grill station, and let our main dishes be served directly to your table for a leisurely dining experience. Our skilled mixologists have crafted a drinks menu with themed concoctions inspired by the vibrant flavours of Southeast Asia,

providing a refreshing accompaniment. The lively atmosphere is further enhanced by a duo band serenading you with music that perfectly complements the energetic spirit of the brunch.

Day: Every Saturday

Time: 1:00pm – 4:00pm

Packages: AED245 for the soft drinks package, AED295 for the house package, AED375 for the sparkling package and AED650 for the premium bubbly package.

PAROS

Situated on the 46th floor of the Taj, Jumeirah Lakes Towers, Paros stands as a captivating vantage point offering panoramic views of Dubai's skyline. Drawing inspiration from the refined yet subtly glamorous ambience of Europe's Southern shores, Paros serves as an ideal oasis for indulging in sunset drinks, a relaxed lunch, or an elevated dinner experience.

NISI NIGHT BRUNCH

An immersive culinary adventure heightened by live performances from Walter Scalzone, Sabrina Terence, and DJ Rainier, awaits diners at this nocturnal brunch. Against the backdrop of Dubai's dazzling skyline, indulge your senses in this extravagant experience. Exceptional cuisine and a meticulously curated beverage menu add to the luxury of the evening, creating a hedonistic atmosphere best enjoyed with your closest companions. The festivities extend beyond the brunch with an after-party, allowing brunch-goers to transition into the weekend with style and continued celebration.

Date: Every Friday

Time: 7:00pm – 10:30pm (After Brunch Party: 10:30pm onwards)

Packages: Brunch package: AED245 per person including soft beverages, AED295 per person including house beverages, AED375 per person including sparkling beverages, and AED650 per person including premium bubbly. After Brunch Party: AED150 per person for 4 beverages.

SATURDAY AFTER BRUNCH PARTY AT PAROS

Elevate your evenings with this exclusive post-brunch concept, meticulously designed to offer a variety of enticing elements to make your night truly exceptional. Indulge in bespoke concoctions, while witnessing thrilling and unique shot shows that add an extra touch of excitement to your night. The entertainment is a blend of headlining acts from the UK and local talent, and guests can groove to open format music covering a wide range of genres. Capture unforgettable memories with unique photo opportunities in the stunning setting of Paros and try shisha in a relaxed atmosphere.

The night unfolds with a talented DJ lineup, starting with DJ Mocky, who sets the stage with uplifting beats from 5:00 pm to 8:00 pm. DJ Rainier, known for his versatile music selection, takes over from 8:00 pm until closing, covering a wide range of music from the 80s, 90s, 2000s, and the UK's top 40. Be entertained by a captivating bartender show at 8:30 pm, showcasing impressive mixology skills. Our talented dancers will also grace the stage at 8:30 pm. Experience a fiery spectacle at the bar, followed by thrilling drinks, ensuring an electrifying end to your Saturday night.

Day: Every Saturday

Time: 5:00pm onwards

Packages: AED199 for unlimited drinks from 5:00pm – 8:30pm. 3 drinks for AED99 from 8:00pm onwards. The party continues until 3:00am.

NEWS *nibbles*

What's hot and happening in the culinary world, in the UAE and across the Middle East

SIZZLING COLLABORATION



Nando's, the esteemed South African restaurant famed for its Portuguese flame-grilled peri-peri chicken, joins forces with the acclaimed athleisure stalwart, PUMA. Stepping up the spice game, sneaker enthusiasts can now get their hands on the scorching new PUMA x Nando's RS-Xtra Hot. This collaborative masterpiece reimagines the iconic PUMA RS sneaker from the '80s, infusing it with Nando's signature zest. The unisex Formstrip sneaker boasts the renowned Nando's PERi-ometer® for an extra kick, while the PUMA logo undergoes a tasteful transformation in the distinctive Nando's font. Inspired by the meticulous hand-painted signwriting of South African artist Marks Salimu, the shoe showcases the emblematic Nando's Barci Cockerel with pride. A harmonious blend of PUMA's timeless style and Nando's dynamic spirit, the RS-Xtra Hot stands as a cross-collaborative ode to South Africa's Heritage Day.

Available at select PUMA establishments in the UAE and online at puma.com



**THIS
MONTH
WE
LOVE...**

Embark on a seasonal journey with AVANTCHA's exquisite Luxury Tea Advent Calendar. This meticulously crafted calendar invites tea enthusiasts to revel in a daily exploration of 24 loose-leaf and festive mini tea tins, plus a particularly practical and surprise extra gift. Unveil the anticipation each day as you slide open each elegant drawer, revealing a surprise that adds a touch of luxury to the joyous countdown. Elevate your tea-drinking experience this season with 24 teas, promising a daily ritual of discovery and indulgence.

Available at AED1,500. Visit avantcha.com or @avantchatea.



JOIN A HOLIDAY MASTERCLASS

Jones the Grocer Mall of the Emirates unfolds a series of cooking masterclasses for budding chefs aged 6-14. The weekly one-hour workshops offer exploration into the realms of cooking and baking. From crafting reindeer brownies to assembling gingerbread houses and mastering the art of pizza rolling, these interactive classes are set to ignite the culinary passion of the young ones. During the masterclass, young chefs will enjoy a juice and snack. At the end of each class, participants will be awarded a certificate and their creations to take home and enjoy with the family.

Spaces are limited to 10 spots per class. Kids' cooking masterclasses are priced at AED149 per person and adults' cooking masterclasses at AED259 per person. Jones the Grocer Mall of the Emirates, Level 1, above Ski Dubai Entrance / 04 385 1033. Visit <https://www.jonesthegrocer.com/dubai-kids-workshops-i256>

INSTANT MEALS FOR KIDS



For busy parents navigating the balance of work and home life, Bumblebee Food, the brainchild of Emirati Entrepreneur Qadreya Al-Awadhi, offers a time-saving and nutritious solution with microwave-friendly meal pots. Bid farewell to overnight defrosting and lengthy prep times; these wholesome options are

designed to provide a quick, preservative- and salt-free alternative. The newly launched meal pots include the Veggie Lasagna, sneakily incorporating veggies for even the pickiest eaters, the Red Mac and Cheese with a natural sweet twist from capsicum, and the Mediterranean Pasta, bringing the bold flavours of Sicily to the table.

Priced at AED30 each, these microwaveable meals require no cooking and are ready within minutes. Visit www.bumblebeefood.com or follow @bumblebee_ae.

RAISE A TOAST



Enhance your celebration experience with MMI's convenient four-hour home delivery service (MMIHomeDelivery.ae) in Dubai. This upgraded home delivery initiative offers a swift and seamless experience, offering a diverse array of both

alcoholic and non-alcoholic beverages, including renowned spirits, grapes, bubbly and hops. Boasting an extensive selection of over 800 customer favourites, MMI Home Delivery caters to varied palates with a noteworthy collection sourced from distinguished producers worldwide.

Dubai-based users can avail online exclusive promotions and offers. Among the tempting offerings is MMI's Limited Edition Advent Calendar of Miniatures, featuring customers' beloved bottles in miniature formats. Additionally, MMI presents a dedicated page of festive gifting offers, including the enticing Cole's range of Christmas Puddings and exclusive online-only value-added festive deals – a timely and delightful treat for the holiday season.

Follow @MMIDubai on Instagram for more information.

MARK YOUR CALENDAR

December 8-10th



The MICHELIN Guide's inaugural Food Festival in Abu Dhabi, in collaboration with the Department of Culture and Tourism – Abu Dhabi, is set to take place at the Louvre Abu Dhabi Park. As part of the

Abu Dhabi Culinary Season, this event marks a significant culinary milestone in the region, bringing together 16 distinguished chefs from MICHELIN Guide-recognized restaurants. The festival, themed "Discover the Art of Flavour," will feature specially curated menus, exclusive dishes, a Chef's Table event, culinary masterclasses, and a marketplace offering products and local farm produce. The festival also offers the chance to participate in six exclusive masterclasses, each dedicated to a distinct flavour profile – sweet, savoury, bitter, sour, umami, and spicy. Additionally, visitors can engage in a unique culinary experience at the starred Chef's Table, featuring four or six-hand collaborations between local and international chefs.

The participating chefs include local and international talents such as Lee Kok Hua (Hakkasan), Luigi Stinga (Talea by Antonio Guida), Thinus van der Westhuizen (99 Sushi Bar), Alvin Leung (Bo Innovation), Heidi Bjerkan (Credo), Jimmy Lim (JL Studio), Pierre Chirac (La Scène), and Supaksorn 'Ice' Jongsiri (Sorn).

Priced at AED100 per person (free access for children under the age of 12). Visit abu-dhabi.platinumlist.net/event-tickets/89207/michelin-guide-food-festival-abu-dhabi-2023

Flavours of the month

What's hot and happening
around town this month

👉 TORNO SUBITO

Torno Subito, the Michelin-star Italian restaurant at W Dubai – The Palm, has unveiled two new menus: The Classic Set Menu and The Evolution Set Menu. The Classic Set Menu offers a traditional Italian culinary experience with seven courses that pay homage to time-honoured Italian recipes, featuring dishes like Tagliatelle al ragù and agnello, concluding with its signature Tiramisubito! The Evolution Set Menu, on the other hand, presents a modern twist on Italian cuisine with nine courses featuring Fusillo al finocchietto and Astice lobster 'scapece' style sauce.

Visit tornosubitodubai.com/specials.

👉 EMIRATES PALACE MANDARIN ORIENTAL



Broadway, an innovative French brasserie adjacent to the Auditorium Theatre, fuses contemporary gastronomy, 1920's glamour, and live performances. Designed with an industrial Art Deco aesthetic, the restaurant features a diverse menu for communal dining, offering everything from Escargot to Beef Wellington. A brewery gallery entrance sets the

cool tone, complemented by skilled mixologists at the main bar, serving an array of craft hops, grapes, mocktails, and plenty more.

Email moauh-restaurants@mohg.com.



👉 IDA BAKERY & BISTRO

Indulge in the festive spirit with Ida Bakery & Bistro in Downtown Dubai, as they introduce their heavenly Panettone, combining Italy's timeless culinary charm with Ida's special touch. Baked by hand using the traditional masa madre technique and a slow fermentation process of 72 hours, this golden, airy perfection is filled with the rich flavours of orange paste, lemon, spices, and a chocolate filling. Whether enjoyed with family and friends or presented as a delightful gift, Ida Bakery and Bistro's Panettone captures the true essence of festive celebrations.

Available to pre-order until December 25. AED185.
Visit idabakery.com.

Photographs SUPPLIED

Turkey takeaways / Festive Hampers



LADURÉE



Ladurée unveils festive-themed macaron boxes, adorned with dazzling white sparkles, green pine garlands, and delicately tied wreaths. The limited-edition Speculoos macaron, inspired by lotus biscuits, features muscovado sugar cream, caramelised white chocolate, and festive spice hints. Additionally, the Nougat macaron offers an elegant blend of irresistible nut fillings in smooth chestnut honey nougat cream,

promising the perfect balance of texture and sweetness.

AED150 for a box of 8, AED210 for a box of 12, and AED295 for a box of 18. Visit laduree.ae.

HABTOOR GRAND RESORT, AUTOGRAPH COLLECTION



Habtoor Grand Resort Autograph Collection invites guests to elevate their festive celebrations with a tender turkey prepared by the gourmet chef. Delight in the sumptuous tenderness of the turkey, available stuffed or plain, complemented by golden roasted potatoes, seasonal vegetables, chipolatas, and an array of rich sauces and gravy.

Order 48 hours in advance. Until December 31, from 12:30-4pm. From AED650 for 6kg. Contact +97150 780 6342.

COUQLEY



Embrace the festive season at Couqley with the return of its traditional roasted turkey. Join friends and family for a timeless turkey feast, complemented by sides like mushroom stuffing, Brussels sprouts, and artisanal tarts.

Order 72 hours in advance. Until December 30. From AED799. Contact +9714 514 9339.

RADISSON BLU HOTEL, DUBAI MEDIA CITY



Opt for takeaway Turkey, available in two sizes, accompanied by an array of sides, including gravy, Yorkshire pudding, pepper sauce, cranberry sauce, roasted

new potatoes, buttered vegetables, and Brussels sprouts. Explore additional choices including Roasted beef with all the trimmings or the Slow-cooked spiced BBQ beef brisket, each served with its own complement of sides. Customise your feast with extra sides such as mashed potato, roasted new potato, buttered vegetables, Brussels sprouts, chestnuts, and maple pecan sweet potato mash. Elevate the sweetness of the season with Christmas Log options, featuring the traditional Yule log available in three sizes.

November 22-January 5. AED479 for 6-7kg, AED599 for 7-8kg, AED299 per kg for Roasted beef, and AED359 per kg for BBQ beef brisket. Contact +9714 366 9137.

Christmas



MINA'S KITCHEN

Experience the enchantment of Christmas Day with the signature Bubblicious Brunch: Christmas Edition at Mina's Kitchen, located in The Westin Dubai Mina Seyahi Beach Resort & Marina. Immerse yourself in a distinctive and memorable feast brimming with traditional favourites.

December 25, from 1-4pm. AED695 per person. Contact +9714 511 7373.



HILTON RAS AL KHAIMAH

Hilton Ras Al Khaimah invites guests to a magical holiday with a special Christmas buffet, ensuring a joyous celebration and an unforgettable stay. The Christmas buffet, a highlight of the stay, offers a festive spread by skilled chefs, featuring traditional favourites and innovative creations, allowing guests to savor the rich and diverse palette of flavours within the comforting embrace of the hotel.

Contact +97156 992 9631.



BOMBAY BUNGALOW

Embark on a festive culinary adventure at Bombay Bungalow with its specially curated Christmas menu. Tuck into a sumptuous holiday menu featuring meticulously crafted dishes, including the succulent Carkara mutton satay and the exquisite Roast turkey biryani, offering biryani enthusiasts a unique and festive twist.

Contact 800 692 8779.



LAMAR

Celebrate the La Mar Christmas Brunch with joyous gatherings of friends and families. Commence the culinary journey with an array of cold and hot appetisers, featuring Cebiche bachiche, Tostones nikkei, and Empanadas de carne. The main course offers a choice between Pescado saltado and Pollo a la brasa, complemented by various side dishes. Conclude the festivities on a sweet note with a Chocolate sorpresa and Petit four, including an Italian Panettone nitro cream dessert with dry berries and Panettone ice cream.

December 25, from 12-4pm. From AED 550 per person. Contact +9714 426 1000.



ARMANI/CAFFÈ

Embrace the winter season in style at Armani/Caffè in Dubai Mall with enticing seasonal beverages such as the Stella magico mocktail and Armani hot chocolate, complemented by flavoured lattes. Indulge in festive desserts including traditional Italian Panettone with mascarpone cream, and Christmas-themed favourites such as Pallina di natale rossa and Pallina di natale cioccolato.

December 5-January 5. Daily, from 12-6pm. AED225 per person. Contact +9714 362 7888.



JW MARRIOTT MARQUIS HOTEL

Embrace the festive spirit with a lavish feast at Kitchen6, the hotel's award-winning all-day restaurant. Revel in a magnificent selection of global cuisines and treat yourself to the restaurant's six interactive live cooking stations.

December 25, from 1-4pm. From AED275 per person. Contact +9714 414 0000.



SIX SENSES ZIGHY BAY

As the sun sets behind the mountains on Christmas Eve, guests are invited to partake in a personalized 5 or 7-course Kaiseki-style dinner at the breathtaking Sense On The Edge, the resort's contemporary fine dining restaurant, situated 293 meters above the azure waters of the bay, offering panoramic views. Additionally, a Christmas Eve festive buffet boasting signature dishes will be available on the main beach, providing a perfect blend of seaside ambience and festive tunes.

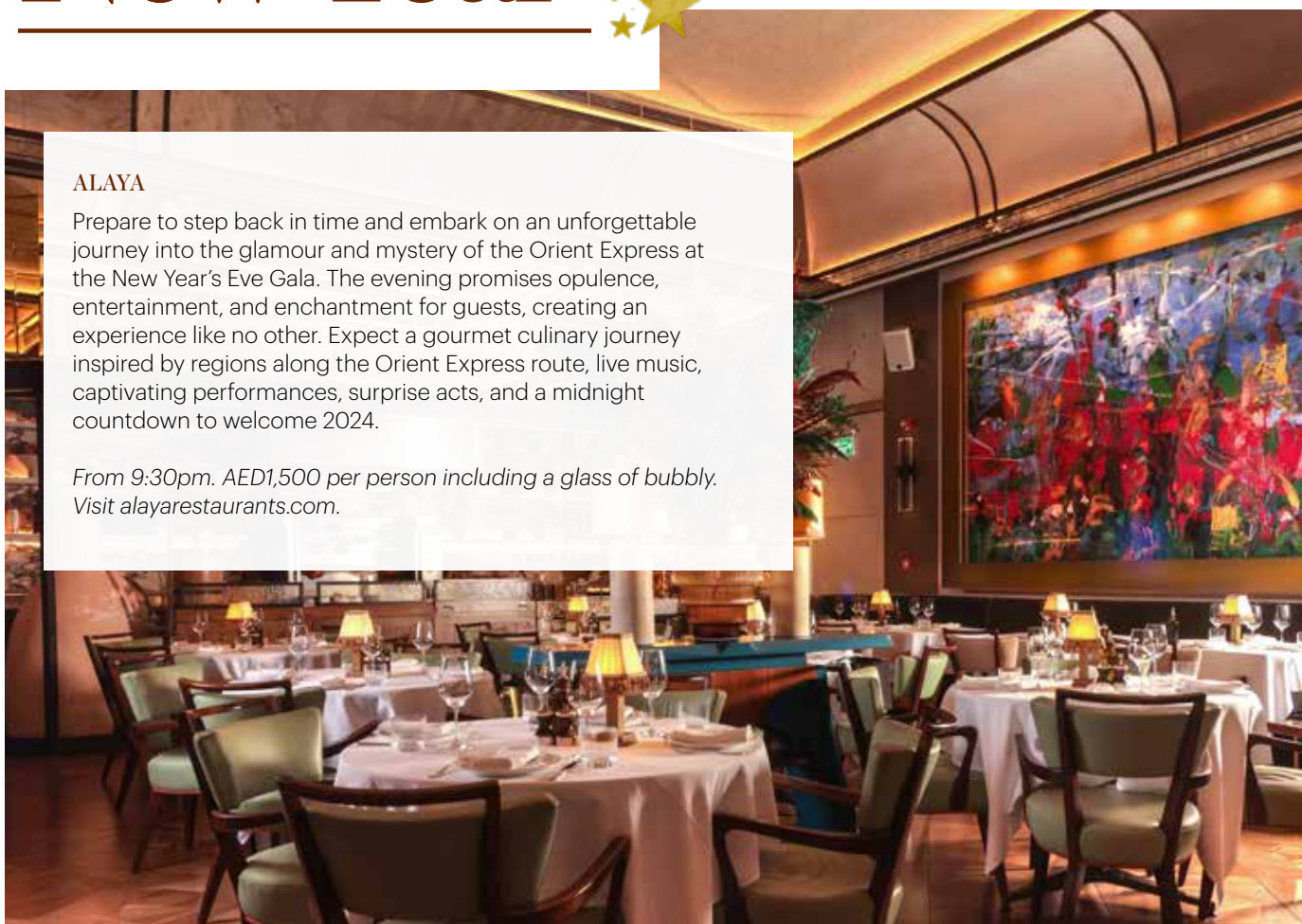
Contact +968 2673 5888.

New Year

ALAYA

Prepare to step back in time and embark on an unforgettable journey into the glamour and mystery of the Orient Express at the New Year's Eve Gala. The evening promises opulence, entertainment, and enchantment for guests, creating an experience like no other. Expect a gourmet culinary journey inspired by regions along the Orient Express route, live music, captivating performances, surprise acts, and a midnight countdown to welcome 2024.

From 9:30pm. AED1,500 per person including a glass of bubbly. Visit alayarestaurants.com.



ADDRESS GRAND CREEK HARBOUR

With captivating live performances enhancing the setting, The Restaurant is set to provide a memorable experience for both adults and children. The exclusive set menu is thoughtfully curated, featuring a variety of gourmet dishes, from Roasted scallops and Pumpkin bisque to Wagyu braised beef cheek and Pan-fried Canadian lobster, accompanied by a selection of soft and house beverages.

From 8pm-1am. From AED850 per person. Contact +9714 275 8888.



MOLIBY SHI

For a refined celebration, ring in the New Year with elegance at Dubai's newest Chinese restaurant, MOLI by SHI, nestled in Dubai Hills. Diners can indulge in elevated cuisine featuring elevated dishes such as Lobster spinach yuzu miso, Duck and prawn cheung fen rolls, Kongbao belt fish, Coffee soft beef ribs, Lamb rack, as well as a complimentary bottle of French bubbly.

From 6pm. AED1,000 per person. Contact +9714 276 3338.

SHANGRI-LA QARYAT AL BERI, ABU DHABI

The luxury hotel is set to host a French-inspired New Year's Eve Celebration – Belle Époque, transporting guests to the era of Belle Époque, characterised by bohemian flair and splendour. The countdown to the New Year will feature a special tribute to the Gipsy Kings, accompanied by live DJ music and captivating dance performances. Against the stunning backdrop of Khor Al Maqta Creek, guests will enjoy an exclusive dinner experience and a breathtaking fireworks display as they welcome the upcoming year.

From 7:30pm-2am. From AED599 per person. Contact +9712 509 8555.



LA CANTINE DU FAUBOURG



Celebrate the New Year at La Cantine's Studio 105 and dive into the disco fever! Whether you choose the terrace or the stylish indoor space, you're guaranteed an unforgettable experience. The NYE menu showcases a sharing experience, featuring enticing options such as

Vanilla marinated lobster, Walnut crust scallops, Stracciatella di bufala with black winter truffle, and Foie gras to begin; followed by Pan-seared veal tenderloin, Turbot fillet with cauliflower and Oscietra caviar, and Yuzu Tart for a sweet conclusion. Live entertainment kicks off with performances by the Version Originale band, setting the stage before the DJs take charge of the decks.

From 8pm. AED1,200 per person. Visit lacantine.ae.



MAISON DE CURRY

Situated in the prime location of Souk Al Bahar, Maison De Curry presents an unparalleled front-row seat to the iconic Burj Khalifa and the spectacular New Year's Eve fireworks along with fountain displays. Menu highlights include Lobster risotto, Pasta bolognese, Beef sliders, and plenty more.

From AED5,000 per person. Contact +97152 406 6183.

FESTIVE WONDERS AT W DUBAI-THE PALM

Setting the standard for holiday celebrations, W Dubai – The Palm, unveils its line-up of festivities across its impressive dining outlets





AKIRA BACK

Serving up an eclectic Japanese-Korean fusion, the Michelin-starred Akira Back offers an adrenaline-fueled culinary experience with spectacular views of Palm Jumeirah. Derived from seasonal produce and artisanal sourced ingredients, the venue boasts both a stunning indoor and outdoor dining space in addition to a newly renovated lounge. Akira Back beckons guests to indulge in masterful cuisine this festive season.

What: New Year's Eve Brunch

Akira Back's New Year's Eve brunch serves as an ode to the dawn of new beginnings, with a delectable brunch hosted against the backdrop of the restaurant's chic ambience and unparalleled views of Palm Jumeirah. With an elevated menu including Akira Back's signature dishes, sushi platters and refreshing beverages, Akira Back's DJ will set the mood for the evening, counting down the seconds to 2024. The evening will also feature mesmerizing entertainment and dancers in traditional Japanese outfits from 9pm to midnight. Diners can enjoy a spectacular fireworks show at midnight while toasting the future, making for an unforgettable evening.

When: Sunday, 31st December, from 8pm.

Price packages:

- AED 1,400 per person for bar counter and low lounge seating with no view
- AED 1,500 per person for indoor private dining rooms, sushi counter and low tables near the sushi counter, with no view
- AED 1,850 per person for indoor middle tables with a minimum of two people per table
- AED 2,000 per person for indoor booth seating with a minimum of four people per table
- AED 2,250 per person for indoor window seating with a minimum of four people per table
- AED 2,300 per person for the outdoor high tops

- AED 2,550 per person for the outdoor high tables with a minimum of six people per table
- AED 2,550 per person for outdoor low tables with a minimum of four people per table
- AED 2,800 per person for outdoor elevated tables with a minimum of eight people per table
- AED 3,150 per person for outdoor balcony tables with a minimum of four people per table.

**Prices vary based on location and views*

**Prices include both food and beverages*

TORNO SUBITO

The creative mastermind at the helm of the three Michelin-starred Osteria Francescana, Massimo Bottura brings us the stunning Torno Subito. A throwback to the 1960s Italian Riviera, Torno Subito brings you the soul of Italy in a playful and inviting destination. Choose to dine al fresco or indoor surrounded by the inviting and colourful interiors of the restaurant.

What: XMAS Themed Brunch

Savour the festive spirit at the jolliest XMAS Themed Brunch in town hosted at Torno Subito, W Dubai - The Palm, on December 25th. Diners will be enchanted by the festive spirit with live entertainment, including cheerful singers and talented dancers, ensuring an unforgettable Christmas celebration.

When: 25th December 1-4pm.

Price packages:

- AED 449 per person - Non-alcoholic package
- AED 549 per person - House beverage with sparkling package
- AED 749 per person - Premium beverage package
- AED 249 - Kids package

Tried & tasted

Our top dining experiences this month



OKKU

Exuding innovation and creativity at its new location at Marriott Resort Palm Jumeirah, the award-winning Japanese restaurant, bar and lounge OKKU captivates diners with its chic ambience. From the moment you step through the doors, you're enveloped in a carefully orchestrated blend of vibrant lighting, intricate decor, and a bespoke OKKU scent featuring notes of mandarin, bergamot, and orange blossom.

The interiors pay homage to Japanese culture and aesthetics, from traditional Yakisugi decorative wooden panels, signature stone walls and bespoke Japanese-inspired artworks to eight striking 3D-printed Samurai soldiers, every aspect serves as a nod to Japanese heritage. One of the standout features of OKKU is its breathtaking space, where the main restaurant

takes centre stage with a remarkable 20-meter Sushi Bar & Robata Grill where we took our seats to enjoy the bustling scene. If you're looking for a more relaxed setting, the OKKU lounge beckons with its plush lounge seating, accompanied by a glamorous central bar.

The highlights

OKKU provides diners with a delightful journey through its extensive menu, featuring signature 'O' style dishes to offer an enticing and riveting experience.

Begin with the mild yet smoky Shishito peppers, followed by the crispy rock shrimp coated in a sweet pepper-soy sauce and crispy Chicken karaage infused with ginger and sesame, complemented by a drizzle of sweet chilli-soy sauce. For a visually striking and



delectable delight, indulge in the fiery 'O' style Avocado kazan, featuring creamy avocado, asparagus, and mushrooms crowned with spicy mayonnaise.

For the main course, we delved into the Wagyu Himalayan shioyaki (200GR), a culinary masterpiece featuring Wagyu 9+ beef cooked table-side on a sizzling Himalayan salt stone, served with rocket, spring onion, garlic scape, and an array of delectable condiments, including chilli garlic and butter. Equally enticing was the Chilli-miso baby chicken yakiniku, impeccably grilled on the robata.

Desserts soon graced our table, including the enchanting 'O' style Mango mousse, a combination of coconut and mango mousse, almond crumble, and an assortment of fresh fruits, all adorned with a luscious pour of mango sauce.

Book now

Contact +9714 666 1566 or visit okku.com.



SIGNOR SASSI

London's renowned Italian eatery has made its debut in Dubai, taking up residence within St. Regis Gardens. The restaurant's meticulously planned layout and design, aimed at fostering a welcoming atmosphere, mirror the brand's characteristic blend of opulence and comfort, with Signor Sassi boasting two bars, one nestled in the indoor dining space and another gracing the sheltered terrace.

Inspired by the luxurious villas that grace the shores of Northern Italy's Lake Como, expect to be immersed in a world of colourful marbles and meticulously polished timbers, reminiscent of the opulent yachts that grace the lake's waters. Incorporating influences from celebrated Italian designers such as Gio Ponti, the Signor Sassi's interiors evoke the same curated charm found in the eclectic designs of villa owners over the years, contributing to the venue's magnetic allure.

The highlights

Our gastronomic adventure commenced with a delightful selection of appetizers, which included the luscious Aubergine parmigiana layered with mozzarella and parmesan cheese, the crispy Gamberetti & calamari fritti

accompanied by a zesty tartar sauce, and the vibrant Beetroot & asparagus carpaccio adorned with creamy goat cheese, forming a refreshing salad.

Continuing our exploration into the main courses, we savoured the sumptuous Lobster Thermidor, which showcased tender lobster meat cloaked in a velvety, cheese-laden sauce, crowned with a gratin crust that added a delightful contrast of textures to the perfectly cooked lobster. As we indulged in this masterpiece, the upbeat Italian music serenaded us, contributing to the restaurant's lively atmosphere.

The Pizzetta with black truffle was delightfully thin and crispy crust generously topped with black truffle

while the rich and aromatic Risotto al Tartufo Bianco was perfectly cooked to a tender yet slightly al dente consistency, allowing it to absorb the luxurious white truffle-infused sauce.

The grand finale arrived with a tempting duo of desserts, starting with the classic and velvety Traditional tiramisu, followed by the freshly made-to-order Hazelnut gelato generously served alongside a warm and homemade brioche, which concluded our culinary experience on a sweet and satisfying note.

Book now

Contact +9714 278 4848 or visit signorsassidubai.com.



INSIDE INNOVATION

Private Label Director, Shamim Sainulabdeen discusses Lulu Group International's established partnerships and the journey to date



Tell us about the development of the private label project at Lulu Group International.

Initially, we focused on identifying daily essential product opportunities and developing private label products to enhance the brand's product portfolio. Later, I conducted market research and analysed consumer trends, collaborating with the private label team to understand customer needs. And finally, we concentrated on identifying gaps in the product portfolio we cater to our customers. I've always been passionate about product innovation, and this role was a perfect fit for me. I continue to drive our private label projects and explore opportunities for product innovation. My journey has been incredibly fulfilling, spanning over 25 years, and our CMD, Mr. Yusuf Ali M.A. (Lulu Group International), gave his immense support throughout.

Lulu's product range is known for embracing diverse cultures and serving various nationalities. Could you explain how you establish strong partnerships to ensure authenticity and meet customer expectations?

Yes, Lulu branded products are known for its diverse product range, catering to various nationalities. The brand's success is attributed to its strong partnerships with potential manufactures, ensuring authenticity and meeting customer expectations. Manufacturing Partners are carefully selected based on their credibility, quality, and cultural values, and each partner undergoes a rigorous evaluation process. The relationship with manufactures is characterized by

collaboration and open communication, allowing for understanding of cultural nuances and product specifications. The brand also has stringent quality control measures, including regular inspections, certifications, GSO & ISO standards, and verification processes. An example of successful partnership is with a locally owned Kalamata olive producer in Greece, where we introduced high-quality kalamata olives to customers and contributed to the livelihood of a local Greek community. Lulu brand is committed to continuous improvement in its partnership strategies, regularly assessing and refining its approach to meet and exceed customer expectations while maintaining legitimacy. The brand's success is measured through various KPIs, including customer satisfaction scores and sales growth in culturally diverse product categories.

Tell us about Lulu brand's collective bargaining capacity to offer more competitive pricing.

Lulu brand's business strategy is based on its collective bargaining capacity and competitive pricing compared to national brands. The brand leverages its extensive network and purchasing power to negotiate favourable terms with suppliers, reducing procurement costs and passing on savings to customers. Lulu Group's large-scale operations and global presence provide economies of scale, allowing us to source products at lower unit costs. Direct sourcing from manufacturers and strong relationships with suppliers are prioritized, ensuring quality and integrity. Lulu's private label brand offers a wide range of products that meet or exceed national brand quality standards while being more affordable along with sustainable practices and plans to expand its sustainable product range while maintaining competitive pricing. And finally, the Lulu brand is committed to our customers, as our CMD, Mr. Yusuf Ali M.A., said, "Business is not just about money, products, or services; it's all about people."

Lulu's in-house partnership with Warner Brothers and Disney is a notable achievement. How did this licensing agreement come to fruition?

Our journey began initially with a meticulous selection process of Warner Brothers in 2017. We sought partners who share our commitment to quality and authenticity, and Warner Brothers and Disney stood out as iconic companies with a rich legacy. The negotiations were characterized by a shared vision and alignment of values, and the collaborative efforts of key teams and individuals within Lulu Private Label played a vital role in bringing this partnership to fruition. The partnership features beloved characters from Warner Brothers and Disney, including bakery, confectionery, chocolates, cereals, and facial tissue etc, and provides exclusive merchandise. We plan to expand the range of products within this partnership.

Can you provide insights into the processes that govern the quality of products?

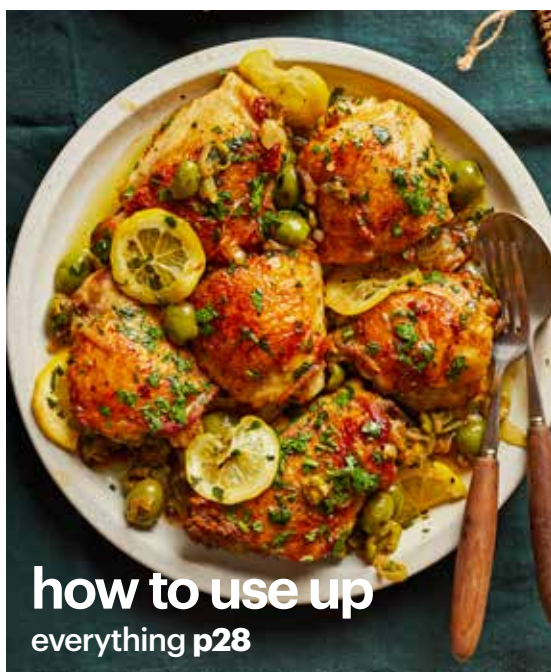
We maintain rigorous standards, testing procedures, and certification processes to ensure products meet or exceed industry-specific standards. Lulu brand ensures that our products are made from high-quality raw materials and ingredients, and random checking and tests are conducted at various stages of the product's life cycle. Lulu branded products adhere to various certification processes, including ISO 9001:2015, BRC standards, and local municipality approvals on product label information and final product samples. Furthermore, we regularly audit our suppliers to ensure they meet our strict quality standards. Lulu's in-house brand is committed to continuous improvement by seeking suppliers with ways to enhance product quality through process innovation, new technologies, or sustainability initiatives. This dedication benefits customers by providing confidence in the quality and safety of their purchases, leading to high customer satisfaction and loyalty.

How does a local collaboration benefit both Lulu private label and local producers?

Lulu is committed to supporting local entrepreneurship and communities through its collaborations. This initiative enriches our product offerings by providing access to unique, locally made products with distinct flavours, traditions, and quality. Lulu's in-house brand also supports local producers by sourcing products to grow the local economy. We also provide technical and expert support to local producers, enhancing product quality, packaging, and industry standards. The long-term goals include contributing to local economic development, strengthening local supply chains, reducing dependence on imports, and enhancing sustainability and self-sufficiency.

easy

Delicious, simple, and
easy-to-make recipes



how to use up
everything p28



reduce waste
love your leftovers p36



midweek meals
take 5 ingredients p20



midweek meals

COOK
SMART

take 5 ingredients

Keep the shopping list short and get dinner on the table with minimal prep using **Claire Thomson's** recipes

photographs ELLA MILLER



Teriyaki tofu

Claire Thomson is a professional chef and food writer. She has written for various publications and has appeared on BBC One's *Saturday Kitchen* and BBC Radio 4's *Woman's Hour*. Claire is the author of eight cookery books. @5oclockapron

These recipes
are made using
five ingredients
excluding salt,
pepper and oil.



Honey-mustard chicken



Honey-mustard chicken

SERVES 4 **PREP** 5 mins
COOK 30 mins **EASY**

2 tbsp honey
2 tbsp Dijon or wholegrain mustard
4 tbsp olive oil
800g new potatoes, cut into 1cm slices
500g chicken breasts, cut in half lengthways
1 bunch of spring onions (around 7), trimmed and cut into 4cm lengths

1 Heat the oven to 220C/200C fan/gas 8. Mix the honey and mustard with 2 tbsp of the olive oil in a small bowl until well combined. Tip the potatoes into a roasting tin, drizzle over the remaining oil and season well. Toss to coat, then arrange the potatoes in a single layer.
2 Season the chicken, place on top of the potatoes and pour over the honey and mustard mixture. Bake for 15 mins, then add the spring onions and cook for a further 10-15 mins until the chicken is cooked through and the potatoes are golden brown.

GOOD TO KNOW vit c • gluten free
PER SERVING 490 kcals • fat 17g • saturates 3g • carbs 39g • sugars 11g • fibre 5g • protein 43g • salt 0.7g

Teriyaki tofu

SERVES 4 **PREP** 10 mins
COOK 15-20 mins **EASY** **V**

1 tbsp olive oil
400g firm tofu, cut into bite-sized cubes
1 large head of broccoli, cut into florets, stalks peeled and thinly sliced
1 bunch of spring onions, separated into white and green parts and thinly sliced
8-10 tbsp teriyaki sauce
cooked rice or noodles, to serve

1 Heat the oil in a pan over a medium heat and fry the tofu for about 8 mins until crisp and golden. Remove from the pan and set aside.
2 In the same pan, add the broccoli florets and white parts of the spring onions and cook for around 4 mins until tender, but not completely cooked through. Stir in the teriyaki sauce and season well.
3 Add the cooked tofu back to the pan with the broccoli and stir well to coat. Cook for an additional 1-2 mins for the flavours to meld together. Sprinkle over the reserved green parts of the spring onions, remove from the heat and serve with cooked rice or noodles.

GOOD TO KNOW vegan • low cal • calcium • vit c • 2 of 5-a-day
PER SERVING 350 kcals • fat 11g • saturates 2g • carbs 36g • sugars 8g • fibre 7g • protein 22g • salt 2.9g

Chicken & tzatziki wraps

SERVES 4 **PREP** 5-10 mins
COOK 10-15 mins **EASY**

1 cucumber, three-quarters deseeded and coarsely grated, the rest halved and sliced
200g Greek yogurt
500g chicken breast, thinly sliced
2 tbsp olive oil
4 wholemeal wraps
4 large ripe tomatoes, thinly sliced

1 For the tzatziki, tip the grated cucumber and yogurt into a bowl, mix well and season. Set aside. Season the chicken with salt and pepper and rub with 1 tbsp of the olive oil. Heat the remaining oil in a pan over a medium heat. Cook the chicken for 8-10 mins until cooked through and golden brown.
2 Warm the wraps in a dry pan or microwave. Spread 2 tbsp of the tzatziki onto each wrap, top with the chicken, tomatoes and sliced cucumber. Season with a little more pepper, if you like, then fold the sides of the wrap over the filling, roll up tightly and serve.

GOOD TO KNOW healthy • low cal • vit c • 1 of 5-a-day
PER SERVING 356 kcals • fat 12g • saturates 2g • carbs 25g • sugars 6g • fibre 4g • protein 35g • salt 0.6g



tip
Make this vegetarian by swapping out the chicken for halloumi or falafel, if you like.

To cook in the air-fryer

1 Heat the air-fryer to 200C.
2 Mix the honey and Dijon mustard in a small bowl until well combined.
3 Toss the potatoes with salt and pepper and 1 tbsp of olive oil.
4 Put the seasoned potatoes in the air-fryer basket in a single layer and cook for 10 mins.
5 Meanwhile, season the chicken and add 1 tbsp olive oil, then pour over the honey and mustard mixture. Ensure the chicken

pieces are evenly coated.
6 After the potatoes have been cooking for 10 mins, remove the basket from the air-fryer, then flip the potatoes with a spatula and move to one side. Add the chicken to the other side and cook for 5 mins, then turn over, add the spring onions and cook for another 5 mins.
7 Check to make sure the chicken is cooked through, and the potatoes are crispy and golden brown.



Garlic prawn rice

SERVES 4 **PREP** 5 mins

COOK 15-18 mins **EASY**

350g rice

4 tbsp olive oil

4 garlic cloves, thinly sliced

400g prawns, peeled and
deveined

1 lemon, zested and juiced, plus
extra wedges or slices, to serve

25g parsley, leaves finely chopped

1 Cook the rice following pack instructions and set aside. Meanwhile, heat 3 tbsp of the olive oil in a pan over a medium heat, then add the garlic and fry for 30 seconds until fragrant. Tip in the prawns and cook until they turn pink and are cooked through, around 2-3 mins on each side.

2 Squeeze the lemon juice over the prawns, sprinkle with lemon zest and half the parsley, then stir to combine.

3 Add the cooked rice to the pan along with the remaining olive oil. Toss to coat. Cook for 1 min, then season. Remove from the heat, top with the remaining parsley and serve with the extra lemon pieces for squeezing over.

GOOD TO KNOW vit c •

gluten free

PER SERVING 452 kcals • fat 13g •
saturates 2g • carbs 64g • sugars 0.4g
• fibre 2g • protein 19g •
salt 1.1g



Lemon & rosemary roast potatoes with sausages

SERVES 4 **PREP** 10 mins
COOK 40-50 mins **EASY**

800g new potatoes, cut in half
1 lemon, thinly sliced
3 tbsp rosemary or thyme leaves, chopped, plus a few extra sprigs, to serve
3 tbsp olive oil
600g sausages (around 9), meat squeezed out of the skin into bite-sized pieces
1 bunch of spring onions, cut into 4cm lengths

1 Heat the oven to 220C/200C fan/gas 8. Tip the potatoes into a large bowl and combine with the lemon slices, chopped herbs, olive oil and some seasoning. Toss well to evenly coat. Transfer to a baking sheet, spreading the potatoes out in an even layer.
2 Roast for about 20 mins until beginning to turn golden brown, add the sausage meat and cook for another 10-15 mins until browned and cooked through. Add the spring onions and cook for another few minutes to soften. Scatter over the remaining herbs.

GOOD TO KNOW fibre • vit c

PER SERVING 578 kcals • fat 33g • saturates 10g • carbs 45g • sugars 6g • fibre 8g • protein 20g • salt 1.9g



Use a flavoured sausage to elevate the flavour – chilli or fennel for example.



CELEBRATE THE HOLIDAYS

A joyous and enchanting experience awaits guests of all ages at
The WB™ Abu Dhabi, Curio Collection by Hilton



The festive month is upon us, and the official countdown has commenced! Guests are invited to The WB™ Abu Dhabi, Curio Collection by Hilton, the world's first Warner Bros.-themed hotel, adorned with splendid Christmas decorations this season. It's time to revel in the holiday festivities with genuine WB™ flair.

Takeaway Turkey

Leave your traditional holiday feast in the hands of expert chefs and enjoy a stress-free culinary experience at home. Indulge in a succulent slow-roasted turkey, skillfully prepared with a blend of citrus and herbs, alongside trimmings such as Cranberry Sauce, Turkey Gravy, Soft Rolls, and Multigrain Rolls. Choose from sides, with options such as Thyme and Butter Roasted Seasonal Mushrooms, Dry Fruit and Bread Stuffing, Honey Glazed Root Vegetables, Brussels Sprouts with Crispy Veal Bacon, Truffle Mashed Potato, Cauliflower and Broccoli Gratin, or Baked Macaroni and Cheese, among other tempting selections. A festive meal isn't complete without desserts – choose two from the delectable range including Traditional Caramel Chestnut Yule, Soft Christmas Pudding or Truffles, Christmas Stollens, or an assortment of delightful Christmas Cookies.

Venue: The WB™ Abu Dhabi, Curio Collection by Hilton
Dates: Available from 1st December until 25th December
Time: Order should be placed at least 24 hours in advance. Collection between 10am to 10pm.
Price: AED 500 (serves 4 people)
AED 750 (serves 6 people)
AED 1,000 (serves 8 people)

Christmas Tree Lighting

The celebrations commence with a spectacular Christmas Tree Lighting ceremony set to unfold in the lobby of The WB™ Abu Dhabi, Curio Collection by Hilton. Join a heart-warming chorus of Christmas carols led by a choir, while little ones create lasting memories with beloved characters such as Bugs Bunny and Daffy Duck, capturing the moments through delightful photo opportunities. Festive treats will be shared for all.

Venue: The WB™ Abu Dhabi, Curio Collection by Hilton
Date: Friday, 8th December
Time: 5:30pm to 6:30pm

Christmas Eve Dinner

Gather loved ones for a spirited Christmas Eve celebration at the vibrant Sidekicks diner within the hotel. Savour a festive buffet inspired by global cuisines and make a stop at the live cooking stations, where expert chefs craft holiday classics, fresh pasta, flavourful pizzas, and grilled delights. A dedicated station awaits little ones, offering sweet potato fries, mini burgers, spaghetti meatballs, and treats including doughnuts, cotton candy and popcorn.

Venue: Sidekicks
Date: Sunday, 24th December
Time: 6:30pm to 10:30pm
Price: AED 199 per person including soft beverages
AED 299 per person including house beverages
AED 359 per person including premium beverages.



Christmas Eve Movie Night

There's nothing quite like the joy of watching holiday movies with loved ones, on the night before Christmas. Make your way down to The WB™ Abu Dhabi's dive-in theatre, The Matinee. Guests can unwind on loungers, enjoying iconic films that perfectly capture the festive spirit, all while indulging in delicious snacks and beverages.

Venue: The Matinee

Date: Sunday, 24th December

Time: 4:30 pm to 6:30 pm and 7:00 to 9:00 pm

Price: Movie Snacks available on À La Carte menu

Christmas Roast

Tuck into a comforting feast featuring a Traditional Roast Turkey, served alongside timeless classics such as Yorkshire Pudding, Duck Fat Potatoes, and Roasted Vegetables. Guests can savour this hearty meal in the company of loved ones, complemented by delightful beverages and wonderful company.

Venue: The Director's Club

Date: Monday, 25th December

Time: 1:00 pm to 4:00 pm

Price: AED 90 for children (6 to 12 years old)

AED 170 per person including soft beverages

AED 275 per person including house beverages

AED 375 per person including premium beverages

Christmas Day Lunch

Make a beeline for a leisurely Christmas lunch at the relaxed Sidekicks diner. Revel in an extensive buffet featuring seasonal favourites, festive delicacies, an assortment of desserts, and a variety of culinary delights. The experience is made even more magical with meet-and-greets featuring iconic WB™ characters - Tom & Jerry, Bugs Bunny, Daffy Duck, Robin and Starfire, as they make appearances to share in the Christmas spirit.

Venue: Sidekicks

Date: Monday, 25th December

Time: 1:00 pm to 4:00 pm

Price: AED 199 per person including soft beverages

AED 299 per person including house beverages

AED 359 per person including premium beverages

NEW YEAR'S SPECIALS

Say goodbye to the year gone. From a retro party and a cinematic night with festive flicks to a New Year's Eve countdown, The WB™ Abu Dhabi, Curio Collection by Hilton promises an extravagant New Year's Eve experience for visitors.

Glitter Dinner at The Director's Club

Bid farewell to 2023 and raise your signature concoction for a toast. An exquisite dinner awaits diners, featuring premium cuts and plenty more.

Venue: The Director's Club

Date: Sunday, 31st December

Time: 5:30 pm to 11:30 pm

Price: AED 350 per person including soft beverages

AED 475 per person including premium beverages

AED 550 per person including bubbly beverages

AED 2,023 per person including gold package

Retro Party At Sidekicks

Anticipate a journey back in time at the New Year's Eve Retro extravaganza at Sidekicks. An evening of celebratory nostalgia and throwbacks awaits, ushering in 2024 with a vibrant countdown — all while sharing the moment with iconic WB™ characters.

Venue: Sidekicks

Date: Sunday, 31st December

Time: 8:00pm to 12:00am

Price: AED 199 per person including soft beverages

AED 299 per person including house beverages

AED 399 per person including bubbly

New Year's Eve Movie Night

If a snug New Year's Eve celebration is on the cards, settle in for a cosy evening at The Matinee, The WB™ Abu Dhabi's enchanting dive-in theatre. Unwind on plush loungers and enjoy screenings of festive classics beneath the starlit sky, with a bucket of crunchy popcorn.

Venue: The Matinee

Date: Sunday, 31st December

Time: 7:00 to 9:00 pm and 9:00 pm to 11:30 pm

Price: Movie Snacks available on À La Carte Menu

New Year's Eve Countdown

Ring in 2024 at The Overlook, the vibrant rooftop lounge at The WB™ Abu Dhabi. A fusion of unlimited dishes awaits, perfectly paired with bottomless beverages. As the clock strikes midnight and 2024 unfolds, groove to the beats of a live DJ and dance the night way into the new year.

Venue: The Overlook

Dates: Sunday, 31 December

Time: 8:30pm to 1:30am

Price: AED 285 per person including premium beverages

AED 400 per person including French bubbly.

Contact 02 815 0000 or email
dine.thewbabudhabi@hilton.com

How to use up everything!



Each month we show you how to waste less and make ingredients work harder for maximum taste and value *photographs ELLA MILLER*

Condiment shelf

Get the most out of your condiments by putting the leftover brines and oils from jarred ingredients to good use. Here are some of our favourite ideas:

Jar of olives

Use the leftover brine from a jar of olives in our focaccia recipe at bbcgoodfoodme.com/recipes/focaccia. Combine **2 tbsp olive brine** with **1½ tbsp olive oil**. Drizzle over the dough after pressing in the dimples. Roughly chop any **leftover olives** and scatter over the top, then bake as per the recipe instructions. You can also add the brine to salad dressings for tang or in a puttanesca sauce. A splash stirred into hummus is also delicious. Try our olive-brine chicken recipe, opposite.

Sauerkraut & kimchi

Sauerkraut is full of probiotics, but so is any leftover sauerkraut juice. Drink it as a shot, or in your morning smoothie. It's a great marinade for chicken or schnitzels, too. Leftover kimchi brine can be stirred into hot noodle soups or stir-fries, or use as the base of a spiced marinade for meat chops. Kimchi and sauerkraut brines make a good base for a firm tofu marinade as well.

Cornichons & pickles

Splash this sour brine over sliced cucumbers or carrots to make more pickles, or use instead of lemon juice for a bit of zip, such as in a potato salad. You can add it to the water when boiling potatoes or steaming veg for a flavour boost. It's a handy meat marinade because it tenderises meat very well. Try it with chicken or even in a batter for fish,

for fish tacos. You can marinate cheese with it, too, such as feta or goat's cheese. Pour it over and mix with olive oil and spices.

Sundried tomatoes & antipasti oils

The leftover oil from sundried tomatoes and other antipasti has myriad uses and it's packed with flavour. It's commonly used for salad dressing, but try as a general replacement for olive oil as well. Use as the base for your pasta sauce, making an omelette or scrambled eggs, or drizzling over soups and dips. Artichoke oils are particularly good as a pasta salad dressing. Replace some of the olive oil with this leftover oil when making a pesto, or tip the whole jar in, then add some pine nuts and hard cheese and you'll have a sundried tomato pesto. It's also an excellent marinade for soft cheeses.

Canned fish oil

Use this for the dressing in a tuna salad, pasta salad or niçoise. When cooking the pasta, instead of reaching for a bottle of olive oil, open the can of fish to begin with and use the oil to start the base for your sauce, or just stir it through the cooked pasta. When making a toasted tuna sandwich, brush the oil on the outside for an umami hit. You can also use it to coat jacket potatoes before roasting.

Aquafaba

The most common use for aquafaba (the liquid in canned chickpeas) is as a vegan substitute for egg whites. Try it in a meringue recipe (bbcgoodfoodme.com/recipes/vegan-meringues), vegan mayo, pancakes, brownies, chocolate mousse or, for a festive treat, gingerbread (bbcgoodfoodme.com/recipes/vegan-gingerbread-people).





Olive-brine chicken

Use up your olive brine to make this flavourful chicken dinner. Nocellara olives work well, but any green olives will do.

SERVES 4 **PREP** 20 mins plus at least 8 hrs brining **COOK** 45 mins **EASY**

1kg skin-on, bone-in chicken thighs
75g Nocellara olives, or any green olives, smashed, reserving 150ml brine from the jar
2 tbsp olive oil
4 garlic cloves, finely sliced
2 shallots, cut into rings
1 lemon, ½ juiced, ½ sliced
50g unsalted butter
small handful of parsley, finely chopped
new potatoes or rice, to serve

1 Tip the chicken and olive brine into a freezer bag or baking dish, making sure the chicken is as submerged as possible. Cover and leave in the fridge overnight for at least 8 hrs or up to 12 hrs.

2 Heat the olive oil in a heavy-based saucepan over a medium-high heat. Remove the thighs from the brine, shaking off the excess and add to the pan, skin-side down. Fry for 10-15 mins until golden and crispy. You may need to do this in batches. Flip the thighs and sprinkle the smashed olives, garlic, shallots, lemon slices and butter into the pan along with a good splash of water. Continue to cook for a further 10-15 mins, until the chicken is cooked through. Pour in some water if it starts to look too dry. Add a splash of lemon juice and season to taste, adding more lemon juice if you prefer. Spoon the pan juices over the chicken to serve and scatter over the parsley. Serve with some crushed new potatoes or rice, if you like.

GOOD TO KNOW gluten free

PER SERVING 613 kJ • fat 48g • saturates 16g • carbs 2g • sugars 1g • fibre 1g • protein 41g • salt 2g

Back to your roots

Rather than bin your veg peelings, make them the star of the show

Veg peel fritters

Inspired by bhajis, these tempting snacks are served with chutney or lime pickle and raita for dipping.

MAKES 8-10 **PREP 15 mins**
COOK 30 mins **EASY** **V**

500ml vegetable oil, for frying
1 egg
100g gram (chickpea) flour
½ tsp baking powder
½ tsp chilli powder
1 tsp ground cumin
1 tsp nigella seeds
½ tsp turmeric
150g vegetable peelings, we used
a mix of potato, carrot and parsnip
½ small onion, finely sliced
lime pickle, mango chutney and
raita, to serve

1 Heat the oil in a deep saucepan over a medium-low heat, ensuring it is no more than two thirds full. Pour

100ml of water in a bowl and mix with the egg. Tip in the gram flour, baking powder, spices and 1 tsp fine sea salt, then stir until a thickish paste forms. Stir in the vegetable peelings and onion. Add another splash of water to loosen if needed.

2 To check if the oil is hot enough, drop in a tiny speck of batter. If it rises to the surface surrounded by bubbles and starts to brown, the oil is hot enough for frying. If not, increase the heat to medium-high. Once hot enough, carefully lower heaped tablespoons of the mixture into the oil, a few at a time, then flatten with the back of the spoon. Cook for a few minutes, turning once, until evenly browned and crisp, about 3-4 mins. Drain on kitchen paper and sprinkle with a little salt. Serve warm with lime pickle, mango chutney and raita.

PER SERVING (10) 120 kcs • fat 8g • saturates 1g •
carbs 7g • sugars 1g • fibre 2g • protein 3g • salt 0.6g

gf tips

- Use any combination of peelings, just make sure they are all scrubbed clean.
- Carrot, swede, sweet potato, turnip, celeriac, regular potato, squash and beetroot peelings all work well for this recipe.
- Add herbs to the mix, if you have any to use up. Coriander, mint and parsley are all good additions.
- Switch up the spices to make your own flavour combinations.
- You can use plain flour instead of gram flour.
- Add 50g of grated leftover cheese, like paneer, halloumi or even cheddar to this mix.
- To reuse the oil, cool completely before straining through a muslin-lined fine sieve. Store in a cool, dark place and use again before it becomes dark or smells.





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Join us at Ida Bakery for a flavor-packed adventure as we serve up artisanal pizzas with delectable toppings catering to every palate. Whether you prefer a classic margherita or a plant-based shawarma delight, our pizza nights are a family-friendly feast of options that everyone will adore.



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The Enchanting “Festive Afternoon Tea”

Indulge in this spectacular holiday edition at Peacock Alley by Pastry Maestro Jonathan Troin



As the magical holiday season draws near, prepare to be spellbound by a symphony of flavours and artistry that's set to redefine your concept of a delightful afternoon tea experience at Peacock Alley, nestled within the Waldorf Astoria Dubai International Financial Centre. Crafted by the exceptionally talented Pastry Chef Jonathan Troin, this indulgent journey promises to seamlessly blend timeless elegance with modern luxury in a setting reminiscent of the grandeur of the 1920s – a truly unparalleled experience.

At the helm of this enchanting Festive Afternoon Tea, the visionary behind the sweet magic, Waldorf Astoria DIFC welcomes Pastry Chef Jonathan Troin, a culinary virtuoso whose passion for the art of pastry was cultivated in the hallowed kitchens of Michelin-starred establishments. His culinary voyage spans from the Four Seasons Resort Terre blanche to the picturesque shores of Bora Bora in French Polynesia. Now, he graces Peacock Alley with his savoir-faire, promising to enchant your taste buds with his creations.

The menu draws inspiration from his culinary adventures around the globe to craft an exquisite menu that marries the finest ingredients with his unmatched artistry. Each sweet selection is an ode to his journey, and here's what you can expect. Coconut & Caramel Snowman, a delightful creation featuring light caramel cream and delicate coconut Chantilly, Pistachio & Berry Tree, a pistachio sponge adorned with a

mix of berry marmalade and pistachio Chantilly, capturing the true essence of a festive tree. Dulce & Raspberry Cheesecake, a delectable blend of dulce cheesecake crowned with a tantalizing raspberry glaze. Black Forest Gift, celebrates the classic and traditional cherry black forest with modern flair. Chocolate & Mandarin Tart, featuring rich chocolate ganache, Mandarin marmalade, and yuzu mandarin coulis. Finally, the Financier Mont Blanc, crowned with chestnut Chantilly and fresh blueberries.

The backdrop for this culinary extravaganza is Peacock Alley, a venue that effortlessly transports you to the glamorous 1920s when opulence knew no bounds. The very essence of Peacock Alley is steeped in the historical significance of the Waldorf Astoria, a name synonymous with timeless splendour and beauty. Here, you will discover an atmosphere of unmatched sophistication, mirroring the grand traditions of the Waldorf Astoria and this holiday season, Peacock Alley's Festive Afternoon Tea, is an experience that should not be missed. Whether you're planning an intimate gathering with friends or a memorable family outing, this delightful tea promises to be an occasion where cherished memories are truly created.

Reserve your table now and embark on a journey into the world of pastry magic with Chef Jonathan Troin at the Waldorf Astoria DIFC's Peacock Alley.

Priced at AED 175 per person.

Snowman Choux

SERVES 25 pcs



Puff Pastry

67gr Water
67gr Milk
3gr Sugar
3gr Salt
55gr Butter
70gr Flour
125gr Fresh egg

1. Boil the milk, sugar, salt and butter and add the flour.
2. Mix everything together and add the fresh egg gradually. Cook at 160C degrees. Each piece is 30g.

Caramel cream

165gr Sugar
450gr Milk
1 pc Vanilla pod
70gr Egg yolk
35gr Cornstarch
15gr Gelatin mass
250gr Butter
2gr Sea salt

1. Caramelize 150gr sugar without any water added to the mix.
2. Stop the caramelization process by adding the the milk and vanilla pod.
3. Immediately transfer all the ingredients to a new bowl, to avoid any sugar pieces.
4. Add the egg yolk, 15gr sugar and cornstarch into a new bowl. Boil everything together until the cream is cooked and has a custard-like consistency.
5. When the cream is boiling and well-cooked, add the gelatin mass, butter and sea salt. Each piece is 40g.

Coconut Chantilly

150gr Cream
100gr Mascarpone
50gr Coconut cream craibos
13gr Coconut syrup
13gr Gelatin mass

1. Boil the cream then add the gelatin mass and mix everything together with a hand blender. Fill up the choux with the caramel cream on top.
2. Before whipping the Coconut Chantilly, dip the choux into it and sprinkle dry coconut powder on top.
3. Whip the Coconut Chantilly and make a nice and fluffy ball on top of the choux. Add a little bit of the dry coconut powder on top.
4. Finish by putting the nose made by sugar and stick it on the snow man.

Storecupboard soups

Cook a quick and easy lunch with recipes using dried or canned goods

Black bean & tortilla soup

SERVES 6-8 **PREP** 15 mins
COOK 1 hr **EASY** V

Heat **2 tbsp olive oil** in a deep pan over a medium heat. Add **1 chopped onion**, **2 chopped peppers** (any colour you like) and **3 crushed garlic cloves** with a big pinch of salt. Cook for 10 mins, until starting to soften, then add **2 tsp ground cumin**, **1 tsp each garlic granules** and **chilli powder** along with **2 tbsp tomato purée**. Cook for 5 mins, until the purée has caramelised. Pour in **1 litre veg stock**, **400g can chopped tomatoes**, **2 tbsp cornmeal or polenta**, **2 tbsp chopped pickled jalapeños** and **2 x 400g cans black beans**, along with the liquid. Add a splash of **jalapeño brine** and bring to a simmer. Cook for 45 mins, until thickened and reduced. Season, then scatter in **4 small corn tortillas**, cut into small strips. (Use flour tortillas if that's what you have.) Rest for 5 mins before serving. Serve with **chopped coriander**, **avocado**, **crumbled feta** and **pumpkin seeds**, if you like.

GOOD TO KNOW vegan • healthy • low fat • low cal • fibre • vit c • 2 of 5-a-day

PER SERVING (8) 169 kcals • fat 4g • saturates 1g • carbs 21g • sugars 7g • fibre 8g • protein 8g • salt 0.5g

gf tip

Add shredded cooked chicken towards the end of cooking, if you like.

Miso lentil & cabbage soup

SERVES 6-8 **PREP** 15 mins
COOK 50 mins **EASY** V

Heat **1 tbsp olive oil** in a deep pan over a medium-high heat. You can make this completely veggie, but if you have around **150g pancetta** or **chopped bacon** to use, tip this in and brown all over before removing with a slotted spoon. Stir in **300g sliced mushrooms** and brown all over before transferring to a bowl. Pour in **1 tbsp olive oil**, then tip in **1 chopped onion**, **4 chopped garlic cloves**, **4 unpeeled sliced carrots** and **3 sliced sticks of celery**, leaves and all. Cook gently for 10 mins, until lightly softened. Stir in **2 tbsp miso**, preferably red or brown, **500ml vegetable stock** and **1 litre water** and bring to a simmer. Finally, stir in **200g washed and drained dried green lentils** and **½ head of chopped white cabbage**. Tip the bacon and mushrooms back in. Cover and simmer gently for 30-35 mins until the lentils are tender. Season well and serve with a **spoonful of thick yogurt**.

GOOD TO KNOW low cal • fibre • 3 of 5-a-day
PER SERVING (8) 231 kcals • fat 10g • saturates 3g • carbs 19g • sugars 6g • fibre 7g • protein 13g • salt 1.3g

Orzo & chickpea soup

SERVES 6-8 **PREP** 20 mins
COOK 1 hr **EASY** V

Heat **2 tbsp olive oil** in a deep pan over a medium-high heat. Stir in **1 chopped onion**, **2 unpeeled, chopped carrots** and **2 sliced sticks of celery**, leaves and all. Cook for 15 mins, until softened. Stir in **2 tbsp tomato purée**, **3 chopped garlic cloves** and **3 rosemary or thyme sprigs**. Cook for a few minutes until the purée is caramelised. Pour in **1 litre veg stock**, **400g can chopped tomatoes**, **400g can chickpeas** along with the liquid, and a **parmesan rind (or vegetarian alternative)**, if you have one. Simmer 15 mins. Pour boiling water over **150g orzo** in a heatproof bowl and set aside for 15 mins. Drain the orzo, add to the pan and cook for 5-8 mins until the orzo is tender. Fish out and discard the rosemary stalks and cheese rind, then season well. Drizzle over **extra virgin olive oil** and grated parmesan (or vegetarian alternative) to serve.

GOOD TO KNOW healthy • low fat • low cal • 2 of 5-a-day
PER SERVING (8) 189 kcals • fat 5g • saturates 1g • carbs 26g • sugars 6g • fibre 5g • protein 8g • salt 0.4g

Black bean
& tortilla soup

Orzo & chickpea
soup

Miso lentil
& cabbage soup

COOK
SMART

reduce waste

love your leftovers

Try our favourite new ideas for making the most of the surplus after the main event

Christmas special



Root veg dhal

Follow the recipe for **one-pan coconut dhal** at [bbcgoodfood.com](https://www.bbcgoodfood.com). Meanwhile, toss **600g quartered leftover root veg**, like carrots and parsnips, with **1 tbsp vegetable oil** on a baking tray. Sprinkle over **1/2 tsp each ground turmeric** and **mild chilli powder** and **1 tsp each ground cumin** and **ground coriander**. Season well. Cook for 30 mins and serve on top of the dhal.

Roast potato hash

Heat **1 tbsp olive oil** and **1 tbsp butter** in a pan over a medium-high heat and cook **600g leftover potatoes**, roughly chopped, for 15 mins until crispy and golden. If you like, add any **leftover stuffing**, **ham** or **turkey** and cook until everything is piping hot. Serve the hash with a **fried egg** on top.

Gratin soup

Tip any **leftover cheesy gratin** into a saucepan and gently warm through with enough **vegetable stock** to cover, then blitz with a hand blender to combine. Serve with **warm toast** for dunking.

Sweet chilli ham pizzas

Heat the oven to 200C/180C fan/gas 6. Put **4 flatbreads** on a large baking tray and spread over **200ml marinara sauce**, then scatter over **150g grated mozzarella** or any **leftover grated cheese from the cheeseboard**. Top each flatbread with a **handful of leftover shredded ham** and dot over a few teaspoons of **chilli jam**. Bake for 5-10 mins until melted and golden. Top with **rocket** to serve.

Three ways with leftover brussels sprouts



Brussels sprouts pesto

Tip **100g roughly chopped sprouts** (cooked leftovers or raw) into a food processor and blitz along with **20g basil**, **1 garlic clove**, **40g chopped pine nuts** and **40g grated parmesan** or **pecorino** until finely chopped. Drizzle in enough **olive oil** to bring together. Season. Add a splash of **vinegar** or **lemon juice**.



Brussels sprouts salad

Trim and shred **300g sprouts**. Toss with a **large handful of salad leaves**, **2-3 grated carrots** and **1 finely sliced red onion**. Mix the juice of **1 orange** with **1 tbsp wholegrain mustard**, **1 tsp honey**, **1 tbsp white wine vinegar** and **3 tbsp olive oil**. Toss with the salad. Top with **chopped walnuts** and **pomegranate seeds**.



Baked eggs & brussels

Stir-fry **200g shredded sprouts** in **1 tbsp olive oil** over a medium-high heat for 5 mins until lightly charred. Tip into a bowl. In the same pan, tip in **1 chopped onion**, **3 sliced garlic cloves** and **1 tsp each ground cumin** and **ground coriander**, reduce the heat and cook for 10 mins. Tip in **100g kale**, torn, and the sprouts. Cook for 5-7 mins to wilt. Make four gaps, crack an **egg** into each, cover and cook on low for 6 mins.



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Holiday entertaining



Will you be inviting guests
over this festive season?
Celebrate in style with our
friendsmas menu, fruity
beverages and Tom
Kerridge's must-have baked
camembert





Show-stealing bakes

Bring the wow factor to your
dinner table with spectacular
desserts to round off the big day

recipes SAMUEL GOLDSMITH

photographs MAJA SMEND





Chestnut profiteroles

SERVES 6-8 **PREP** 1 hr plus cooling
COOK 35 mins **MORE EFFORT** V ?

100g plain flour
85g unsalted butter
3 eggs, at room temperature
6-8 marron glacé (candied chestnuts), roughly chopped

For the filling

200g chestnut purée
300ml double cream
1 tsp vanilla extract
25g icing sugar
2 tbsp brandy or chestnut liqueur

For the chocolate sauce

100ml double cream
1 tbsp chestnut syrup or liqueur (optional)
25g unsalted butter
100g dark chocolate, finely chopped or grated

1 First, make the filling. Push the chestnut purée through a sieve using the back of a spoon into a bowl or the bowl of a stand mixer. Pour in the cream and vanilla, then sift in the icing sugar. Add the brandy or liqueur and beat using an electric whisk or in the stand mixer for a few minutes until the mixture creates soft peaks. Chill until needed.

2 Sift the flour and a pinch of salt into a bowl and set aside. Warm the butter and 225ml water in a saucepan over a low heat until the butter has melted and the mixture is simmering. Stir in the seasoned flour and beat using a wooden spoon until everything has come together into a smooth dough that pulls away from the side of the pan. Spread the mixture out over a plate to quickly cool until just warm. Heat the oven to 200C/180C fan/gas 6 and line two baking sheets with baking parchment.

3 When the dough has cooled slightly, scrape it into a bowl and beat in the eggs one at a time using a wooden spoon or electric whisk. You may not need all the eggs to achieve the right consistency – the dough should be smooth, silky and slowly fall off the spoon in a 'V' shape. Spoon the dough into a piping bag and snip off the end so you have a 1cm opening, or simply use the spoon to scoop the pastry if you don't have a piping bag.

4 Pipe or scoop walnut-sized balls of dough over the two baking sheets, being sure to leave a good amount of space between each. (You should have about 20 in total.) Bake for 30-35 mins, turning the trays

around after 20 mins, until the profiteroles are puffed up and crisp. To ensure they don't become soggy, you can poke a hole into each profiterole using a skewer and return them to the oven for a few minutes. Leave to cool completely.

5 For the sauce, warm the cream and syrup, if using, in a pan over a low heat or in a heatproof bowl in short bursts in the microwave until steaming. Add the butter and chocolate, stir a few times, then leave to melt for 10 mins. Stir the mixture until glossy, then set aside.

6 Cut each cooled profiterole in half, then pipe the filling into the bottom halves until it comes slightly over the edge. Sandwich with the tops, then arrange the filled profiteroles on a cake stand or platter, stacking them on top of one another. Pour over the sauce. If it has cooled and thickened too much, warm it over a low heat or in short blasts in the microwave until it's pourable again. Sprinkle over the chopped marron glacé.

PER SERVING (6) 525 kcal • fat 45g • saturates 27g • carbs 21g • sugars 9g • fibre 2g • protein 6g • salt 0.2g



'Keep one, gift one' chocolate cherry jewelled Christmas cake

MAKES 2 (serves 16) **PREP** 30 mins
plus overnight soaking and cooling
COOK 1 hr 20 mins **EASY** **V** **!**

200g dried sour cherries
200g raisins
150g sultanas
100g mixed peel
300ml cherry brandy, plus extra
for feeding
250g unsalted butter, softened,
plus extra for the tin
250g light brown soft sugar
4 eggs
200g self-raising flour
50g cocoa powder
¾ tsp ground cinnamon
100g dark chocolate, chopped
100g ground almonds
To decorate
200g marzipan
3 tbsp apricot jam
125g blanched almonds
125g dark glacé cherries, halved
125g shelled pistachios

1 The night before you want to make the cake, tip the dried cherries, raisins, sultanas and mixed peel into a bowl and pour over the cherry brandy. Leave overnight to soak.

2 Heat the oven to 150C/130C fan/gas 2. Butter a deep 20cm square cake tin, or two loaf tins. If using a square tin, you will need to divide the tin into two sections. To do this, first cut out a 40cm-long piece of foil-lined baking parchment, or lay a 40cm-long sheet of baking parchment over the same-sized sheet of foil. Fold in the middle to create a divider that is at least as

high as the tin, which, when arranged inside it, will create two 10cm-wide sections. Fit it neatly, parchment-side up, and trim it if you need to.

3 Beat the butter and sugar together using an electric whisk or in a stand mixer for a few minutes until slightly pale and fluffy. Beat in the eggs, one at a time, adding a spoonful of flour between each addition. Sift in the remaining flour, the cocoa powder and cinnamon, then beat to combine. Fold in the chocolate, ground almonds and soaked fruit (including any leftover brandy in the bowl). Spoon half the mixture into each section of the cake tin. Bake for 1 hr 20 mins-1 hr 50 mins, or until a skewer inserted into the centre comes out clean. Cool fully in the tin, then remove to a plate or board.

4 To decorate, roll out the marzipan until it's about ½cm thick, and large enough to cut out two rectangles that are the same size as the top of each cake. Warm the apricot jam briefly to loosen, either in a small pan set over a low heat or in the microwave in short bursts (or simply stir), then brush this over the cakes. Lay a rectangle of marzipan over each cake, then push down gently to help it stick. Brush the top of the cake with more of the apricot glaze, then decorate with the almonds, glacé cherries and pistachios, lightly pressing them into the marzipan. *Will keep for up to two weeks in an airtight container.*

GOOD TO KNOW 1 of 5-a-day • gluten free
PER SERVING 272 kcs • fat 21g • saturates 11g •
carbs 12g • sugars 10g • fibre 3g • protein 6g • salt 0.4g

gf tip

If you have a battenberg tin, you can use this instead of separating the tin into two halves yourself.







Pumpkin & pecan cheesecake pie

SERVES 8 **PREP** 20 mins plus chilling
COOK 1 hr 10 mins **MORE EFFORT** **V**

250g plain flour, plus extra for dusting
125g cold butter, cut into chunks
50g caster sugar
1 whole nutmeg, for grating
2 eggs, plus 1 egg yolk (freeze the extra white to use in another recipe)
425g can pumpkin purée
150g light brown soft sugar
½ tsp ground cinnamon
½ tsp ground ginger
250g soft cheese
125g pecan halves
50ml maple syrup

1 Blitz the flour and butter together in a food processor until the mixture resembles fine breadcrumbs, then pulse in the caster sugar and a few gratings of nutmeg. Pulse in the egg yolk and enough cold water (about 1 tbsp) to create a firm dough. Tip into a bowl, cover and chill for at least 20 mins. Alternatively, rub the butter into the flour in a large bowl using your fingertips, then stir in the sugar, nutmeg, egg yolk and water.

2 Roll the chilled pastry out on a lightly floured surface until it's

slightly larger than a 22cm fluted loose-bottomed tart tin, then use it to line the tin. Prick the base all over using a fork, then chill for 20 mins.

3 About 5 mins before the pastry has finished chilling, heat the oven to 180C/160C fan/gas 4. Remove the pastry from the fridge, then line with a piece of baking parchment and fill with baking beans or uncooked rice or lentils. Bake for 12 mins, then remove the beans and parchment and bake for another 8-10 mins until the pastry is lightly golden.

4 Meanwhile, combine the pumpkin purée, 2 eggs, light brown soft sugar, cinnamon, ginger and soft cheese. Grate in about ½ tsp nutmeg, mix well, then pour the filling into the pastry case. Bake for 30 mins until the filling is lightly set with a slight wobble in the middle. Arrange the pecans over the filling in concentric circles, then brush over the maple syrup. Return to the oven for a further 15 mins until the pecans are lightly golden and the filling is set. Leave to cool completely in the tin before removing and serving. *Will keep chilled for up to three days.*

PER SERVING 611 kcal • fat 34g • saturates 15g •
carbs 64g • sugars 30g • fibre 7g • protein 9g
• salt 0.8g



NATURALLY EUROPEAN
Put some color in your cooking with French butter.

Tasteful trends with European butter

SHARING IS CARING

When you eat with loved ones, you feel happier, don't you? Science suggests that sharing food with those who matter relieves stress and results in an amplification of sensations. Interestingly and predictably, breaking bread and butter with loved ones is now a global language. And yes, whilst on the face of it is the food that brings people together — let's not forget the chef, who ensures the traditions and habits of sharing meals keep evolving constantly. Communal eating has always been a guiding factor for the chefs in the F & B industry, and the chefs continue to be the thread when it comes to the fabric of bringing people together over food. So, the next time you set up a butter board at home, make sure to invite friends and family over. How does a butter board work? You spray a thick layer of softened butter on the wooden board. Next, you top the butter-splayed board with a mix of herbs, fruits, edible flowers, and of course, as many chopped, diced, mashed, and julienned, vegetables from winter squash to sun-dried tomatoes. Make it pretty, colourful and full of nutrition. Serve it with sliced French bread or crackers.

Recipes, food photography and food styling by TheKateTin.com



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Handmade *with love*

There's nothing quite like a homemade gift to touch someone's heart and these ultra-festive treats will win over anyone with a sweet tooth

recipes AILSA BURT *photographs* JONATHAN GREGSON



Pistachio nougat

MAKES 36 PREP 20 mins plus
overnight setting COOK 35 mins
MORE EFFORT V

300g green shelled pistachios
2 tsp flavourless oil, such as
sunflower
1 tbsp cornflour
1 tbsp icing sugar
2 x 20cm square sheets edible
rice paper
300g caster sugar
60g honey
275g liquid glucose
1 vanilla pod, seeds scraped out
3 eggs, whites only (save the yolks
for another recipe)

1 Heat the oven to 180C/160C fan/
gas 4. Scatter the nuts over a baking
tray and put in the oven for 10 mins,
then tip out onto a plate and set
aside. Brush the sides of the tray
with oil, then mix the cornflour and
icing sugar. Dust the tin with the
cornflour mixture and line the
base with one sheet of rice paper.
2 Put the sugar, honey, glucose,
vanilla seeds, a pinch of salt and
200ml of water in a saucepan.
Heat the mixture gently over a
medium heat until the sugar has
dissolved.
3 Meanwhile, put the egg whites in
a clean bowl of a stand mixer with
the whisk attachment and whisk
until they reach soft peaks. Turn up
the heat for the sugar mixture to
medium-high until the temperature
reaches about 145C on a sugar
thermometer, then pour the hot
syrup in a slow, steady stream into
the egg whites, beating for about
10 mins until you have a thick,
glossy, firm meringue. It's easy to
underwhisk, so keep going until it
looks like sticky chewing gum.
4 Use a spatula to stir through the
nuts. Scrape the mixture into the
lined tin, then spread out evenly.
Top with the remaining sheet of rice
paper and press down to remove any
air. Leave to set overnight, covered
with a clean, dry tea towel.

5 Use a spatula to loosen the edges
of the nougat from the tin, then
invert the tin onto a clean board
and use a sharp serrated, hot knife
to portion into 36 squares. Leave to
set on a wire rack over a baking tray.
*The nougat will keep in an airtight
container for up to a month.*

GOOD TO KNOW gluten free
PER SERVING 143 kcal • fat 6g • saturates 1g •
carbs 20g • sugars 15g • fibre 1g • protein 2g •
salt 0.1g

Vanilla spiral biscuits

MAKES 15-20 PREP 25 mins plus
chilling and cooling COOK 15 mins
EASY V

plain flour, to dust
½ batch of universal dough
(see p15)
red and green food colouring paste

1 Heat the oven to 200C/180C fan/
gas 6 and line a large baking sheet
with baking parchment. Lightly
dust a clean work surface with flour
and divide the dough into three.
Put one piece in a bowl and beat in
enough red food colouring paste to
make it a vibrant red using electric
beaters. Clean the beaters and
repeat with a second batch of dough
and the green food colouring. Cover,
then chill the dough for 15 mins.
2 On the dusted work surface, roll
out the dough into neat rectangles,
around ½cm thick. Make the red
layer slightly larger, then layer on
the green and finally the plain
dough. Roll up into a tight spiral,
brushing off any excess flour with a
pastry brush, and return to the
fridge to chill for 20 mins. Using a
very sharp knife, trim the two ends
then cut into 1cm thick slices and
arrange on the baking tray. Bake for
10-15 mins until golden. Leave to
cool on the tray for 15 mins before
transferring to a wire rack to cool
completely. *Will keep in an airtight
container for three days.*

PER SERVING (20) 96 kcal • fat 4g • saturates 3g •
carbs 13g • sugars 5g • fibre 0.4g • protein 1g •
salt 0.1g

Coconut caramels

MAKES 20-25 PREP 10 mins plus
setting and cooling COOK 25 mins
MORE EFFORT V

85g unsalted butter, plus extra
for the tin
200ml coconut cream
½ tsp vanilla extract
150g golden granulated sugar
150g golden syrup
4 tbsp desiccated coconut
flavourless oil, such as sunflower,
for cutting

1 Butter and line the base and sides
of a 20 x 30cm tin with baking
parchment. Pour the coconut cream
into a saucepan along with the
butter and vanilla, then bring to a
simmer. Swirl the pan to melt the
butter, then remove from the heat.
2 In a separate pan, melt the sugar
and golden syrup together, stirring
occasionally. Once the sugar
granules have dissolved, bring to
the boil and cook until the
temperature reaches 155C on a
sugar thermometer. Take off the
heat and swiftly whisk through the
coconut mixture. Return to the heat
and cook until the mixture reaches
127C, constantly whisking.
3 Pour the caramel into the tin,
tilting so it reaches the corners.
Leave to set for 15 mins, then
sprinkle over the desiccated
coconut. Leave to cool completely
at room temperature. Cut into
squares using a very sharp, slightly
oiled knife, then wrap each one in
a square of baking parchment,
twisting it at the sides. *Will keep in
an airtight container for one week.*

GOOD TO KNOW gluten free
PER SERVING (25) 111 kcal • fat 7g • saturates 5g •
carbs 11g • sugars 11g • fibre 0.4g •
protein 0.6g • salt 0.1g

Pistachio
nougat

Vanilla
spiral
biscuits

Coconut
caramels

Christmas
raspberry
dodgers

Almond, orange & ginger florentines

Checkerboard biscuits

Ginger biscuit snowflakes

Chocolate peppermint crinkle cookie kisses



Almond, orange & ginger florentines

MAKES 12-15 **PREP** 25 mins
COOK 20 mins **EASY** V

flavourless oil, for the tin
50g salted butter
50g light brown muscovado sugar
50g golden syrup
50g plain flour
50g stem ginger, roughly chopped
125g flaked almonds
2 oranges, zested
175g dark chocolate
100g white chocolate

1 Heat the oven to 180C/160C fan/gas 4. Lightly brush the base and sides of a 12-hole muffin tin with oil. Melt the butter, sugar and golden syrup in a small saucepan over a low heat, stirring frequently. Remove from the heat and whisk in the flour, then add the ginger, flaked almonds and orange zest.

2 Scoop 1 flat tbsp of the mixture into each hole of the muffin tin. You may be left with some mixture, but you can bake in batches. Bake for 10 mins until golden. Leave to cool for 2 mins until firm enough to transfer to a wire rack and cool completely. Repeat with any of the remaining mixture.

3 Melt the dark and white chocolate in two different bowls, each over a simmering saucepan of water (ensuring the bowls don't touch the water), or in the microwave in 30-second bursts. Dip half of a cooled florentine in the dark chocolate then drizzle over the white chocolate. Leave to set on a wire rack. *Will keep in an airtight container for one week.*

PER SERVING (15) 227 kcal • fat 14g • saturates 6g • carbs 21g • sugars 17g • fibre 1g • protein 4g • salt 0.2g

Checkerboard biscuits

MAKES 20-25 **PREP** 35 mins plus chilling and cooling **COOK** 10 mins
EASY V

plain flour, to dust
½ batch of universal dough
(see p15)
red food colouring paste
50g demerara sugar

1 Line a baking sheet with baking parchment. Lightly dust a clean work surface with flour and divide the dough into two. Beat the red food colouring into one batch of dough in a bowl using electric beaters until it's vibrant red. Divide both lots of dough into two pieces each and chill them for 15 mins.

2 On the dusted work surface, roll out into four 1cm-thick rectangles, keeping them as straight-edged as possible – a dough scraper or palette knife can help with this. Lay the sheets of dough on top of each other, alternating colours and chill in the fridge until firm, around 30 mins. Trim the edges and cut into strips 1cm thick, then lay the strips on top of each other, alternating the colours, so that a red strip sits on top of plain and vice versa, and brushing lightly with a bit of water to help them stick. Put on a baking tray and chill in the fridge for 1 hr.

3 Heat the oven to 200C/180C fan/gas 6 and line two large baking sheets with baking parchment. Using a very sharp knife, cut into squares and lightly brush the edges with water. Dip the edges in the demerara sugar then arrange on a baking tray. Bake for 8-10 mins until golden and set. Leave to cool on the tray for 10 mins, before removing to a wire rack to cool completely. *Will keep in an airtight container for three days.*

PER SERVING (25) 85 kcal • fat 3g • saturates 2g • carbs 12g • sugars 6g • fibre 0.3g • protein 1g • salt 0.1g



gf tips

You can use 1cm-thick, straight-edged chopsticks placed on each side of the dough while rolling and lay the rolling pin on these to keep the squares an even thickness.



Ginger biscuit snowflakes

MAKES 20-25 **PREP** 40 mins plus chilling and cooling **COOK** 25 mins
EASY V

½ batch of universal dough
(see p15)
1 tsp each ground cinnamon, ground ginger and mixed spice
plain flour, to dust
125g icing sugar

1 Make the dough following the instructions on the next page, but add the cinnamon, ginger and mixed spice to the flour mixture. Chill the dough for 15 mins. Heat the oven to 200C/180C fan/gas 6 and line two large baking sheets with baking parchment. Dust a clean work surface with flour and roll out the dough to the thickness of a pound coin, before cutting out biscuits using a 6cm snowflake cutter. Arrange the biscuits on the baking trays. Re-roll any offcuts and repeat the process.

2 Bake for 10-12 mins until the edges are set. Leave to cool on the tray for 5 mins before transferring to a wire rack to cool completely. Mix the icing sugar with 1 tbsp water until you have a pipeable consistency. Fill a piping bag with the icing and decorate the biscuits as you like. *Will keep in an airtight container for three days.*

PER SERVING (25) 98 kcal • fat 3g • saturates 2g • carbs 15g • sugars 9g • fibre 0.4g • protein 1g • salt 0.1g

Tips for gifting

Line a festive gift box or tin with a sheet of baking parchment or wax paper. Carefully arrange the biscuits inside, wrapping the caramels up in neatly cut rectangles of baking parchment, and using muffin cases to keep the florentines tidy. Top with another sheet of baking parchment and fill out a parcel gift tag with the names of the biscuits. Pop it on top of the parchment before putting the lid on. Tie up with brightly coloured ribbons for the final flourish.

Christmas raspberry dodgers

MAKES 20-25 **PREP** 25 mins plus chilling and cooling **COOK** 20 mins **EASY** **V**

1 batch of universal dough (see below)
plain flour, to dust
100g seedless raspberry jam
icing sugar, to dust

1 Chill the dough for 15 mins. Heat the oven to 200C/180C fan/gas 6 and line two large baking sheets with baking parchment. Dust a clean work surface with flour and roll out the dough to the thickness of a pound coin. Stamp out the biscuits using a fluted 6cm cutter. Using a 1-2cm star or Christmas tree cutter, cut out the middles of half of the biscuits. Re-roll any offcuts and repeat the process. Put the cut biscuits on the baking tray.
2 Bake for 8-10 mins, until the edges are golden. Leave to cool on the tray for 5 mins before transferring to a wire rack to cool completely. Fill a piping bag with the raspberry jam, then pipe a small round, the size of a pound coin, into the middle of each whole biscuit. Dust the biscuits that have the holes cut out with icing sugar, put on top of the biscuits spread with jam and press together lightly to stick. *Will keep in an airtight container for three days.*

PER SERVING (25) 164 kJ • fat 7g • saturates 4g • carbs 23g • sugars 11g • fibre 1g • protein 2g • salt none



Chocolate peppermint crinkle cookie kisses

MAKES 15-20 **PREP** 20 mins plus cooling **COOK** 10 mins **EASY** **V**

30g cocoa powder, sieved
100g caster sugar
25ml vegetable oil
1 egg
90g plain flour
½ tsp baking powder
45g icing sugar
For the filling
50g white chocolate
50g salted butter
¼ tsp peppermint extract
65g icing sugar
green food colouring paste

1 Mix the cocoa, caster sugar and oil together. Add the egg, whisking until fully combined. Stir the flour, baking powder and a pinch of salt together in a separate bowl, then add to the cocoa mixture and mix until a soft dough forms. Chill for 1 hr if it's very soft.

2 Heat the oven to 190C/170C fan/gas 5. Tip the icing sugar into a shallow dish. Scoop a teaspoon of dough and form into a small ball, then roll in the sugar to coat. Repeat with the remaining dough, then

arrange, evenly spaced, on a baking tray lined with baking parchment.
3 Bake in the centre of the oven for 10 mins. Leave to cool on the tray for 15 mins then transfer to a wire rack and leave to cool.

4 Meanwhile, make the filling. Melt the white chocolate in a heatproof bowl set over a pan of barely simmering water, making sure it does not touch the water, or in the microwave in 30-second bursts until melted. Set aside to cool a little. Beat the butter for 2 mins using electric beaters until smooth and creamy, then beat in the peppermint extract for 30 seconds. Drizzle in the white chocolate and beat until combined. Mix in the icing sugar slowly, then add the food colouring, bit by bit, beating well after each addition until you have a rich, evenly coloured green mix.
5 Spoon into a piping bag fitted with a round nozzle. Pipe the minty filling onto the middle of a biscuit and gently sandwich with another biscuit. *Will keep in an airtight container for four days.*

PER SERVING (20) 110 kJ • fat 5g • saturates 2g • carbs 15g • sugars 12g • fibre 0.4g • protein 1g • salt 0.1g



Universal dough

Use this recipe to make the raspberry dodgers, spirals, checkerboard and ginger biscuits.

MAKES 1 batch **PREP** 10 mins **EASY** **V**

200g unsalted butter, softened
200g golden caster sugar
1 egg
1 tsp vanilla extract

400g plain flour, plus extra for dusting

Put the butter in a bowl and beat using electric beaters until soft and creamy. Beat in the sugar, then the egg and vanilla, and finally the flour. If the dough feels sticky, add a little more flour and knead it in. Bring together into a ball and continue with your chosen biscuit recipe.

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We've teamed up with five of our guests from the Good Food Show to bring you dishes that will redefine Christmas lunch

photographs KIM LIGHTBODY



Make it *meaningful*

Flavour-bomb roast turkey & gravy

*This recipe proves how delicious and succulent turkey can be. We've used some non-traditional turkey seasonings like soy and miso to bring depth of flavour. **Barney Desmazery***

SERVES 8-10 PREP 30 mins plus up to 2 days dry-brining COOK 3 hrs
MORE EFFORT *butter only

For the flavoured butter

200g unsalted butter, softened
3 garlic cloves, crushed
2 tbsp soy sauce
1 tbsp Worcestershire sauce
1 tbsp miso paste
1 tbsp rosemary leaves, chopped
(reserve the sprigs for the turkey)
½ tsp smoked paprika
1 lemon, zested

For the turkey

5-6kg oven-ready turkey with the neck and giblets
2 onions, roughly chopped
2 carrots, roughly chopped
1 lemon (reserved from making the flavoured butter), halved
1 head of garlic, halved
small bunch of rosemary sprigs (reserved from the butter, above)
2 tbsp sunflower oil

For the gravy

2 tbsp plain flour
large glass red or white wine
1 tbsp soy sauce
600ml chicken or turkey stock

1 Mash all the butter ingredients together in a bowl with a little salt and plenty of pepper, tip into a lidded container and cover until needed. *Will keep for up to three days chilled or frozen for a month.*
2 Up to 48 hrs and at least 12 hrs before cooking, loosen the skin of the turkey, over the breast, by pushing your hand beneath it. Season the turkey all over, including under the skin, with 1-2 tbsp flaky sea salt. (The further ahead you do this, the more succulent it will be.) Chop the turkey neck. Put the turkey in a large roasting tin or on an oven tray, breast-side up, and chill, uncovered, until ready to cook.

2 On the day of roasting, remove the turkey from the fridge at least 1 hr before cooking. Heat the oven to 200C/180C fan/gas 6. Remove the turkey from the tin and tip the onions, carrots, turkey neck and giblets into the tin. If you have one, sit a roasting rack, trivet or ovenproof cooling rack in or over the tray and sit the turkey on top. Put the lemon halves in the cavity of the turkey with the garlic and rosemary. Spoon the flavoured butter under the turkey skin, spread it all over the breast meat and as far down to the legs as possible. For a neat finish, tie the wings and legs together using butcher's string. Drizzle half the oil over the turkey and rub it all over.

3 Put the turkey in the oven, roast for 1 hr, then remove, drizzle with the remaining oil, then return to the oven, turning the tin around, for another 1 hr. When the turkey has had 1 hr 45 mins in total, check it using a temperature probe thermometer – the timings differ depending on how long you've salted your turkey for and what breed of turkey you're roasting. (If you don't have a probe, see our tips, right.) Perfection is when the thickest part of the breast is about 65C and the thickest part of the thigh is 75C. If the temperature is lower, return the turkey to the oven for 15-min intervals and check again. Leave the turkey to cool for 10 mins on the rack, then use tongs to remove the lemon and garlic from the cavity and transfer to a board that has a moat or a platter to collect the resting juices. Leave to rest for at least another 20 mins (it will remain hot for at least 40 mins).

4 Meanwhile, make the gravy. If the roasting tin you cooked the turkey in is flameproof, put it straight on

a medium heat, if not tip the contents into a large, shallow pan and put on the heat with the cooked lemon halves, garlic and rosemary sprigs. Scatter over the flour, stir to make a paste, then stir in the wine and soy sauce and sizzle for about 5 mins until it's a thick paste. Stir in the stock and all the turkey resting juices and simmer for 5 mins, stirring all the time. Strain the gravy into a jug or another pan to reheat when needed. Carve the turkey and serve with your choice of sides, or carve at the table.

PER SERVING (10) 736 kcal • fat 39g • saturates 17g • carbs 8g • sugars 4g • fibre 2g • protein 85g • salt 3.3g

Make turkey crackling

If you're carving the turkey before you bring it to the table, pull the skin off in big pieces, place on a baking sheet and put back in the oven for 10 mins to make extra-crispy turkey crackling.

Crowning glory

If you want to roast a turkey crown, halve the amount of butter and roast for at least 1 hr 20 mins (up to 1 hr 30 mins) until the thermometer reads at least 65C when inserted into the thickest part of the breast.

Don't have a thermometer?

If you don't have a cooking thermometer, the turkey will be cooked when the leg starts to come away from the body, the meat on the drumstick begins to expose the bone and the juices run clear when the flesh is pierced with a knife.





Truffle & parmesan
roast potatoes



*Carrot & swede mash with
brown butter & thyme*



Easy red cabbage

Carrot & swede mash with brown butter & thyme

SERVES 6-8 **PREP** 20 mins
COOK 45 mins **EASY** **V** *****

75g butter
3 thyme sprigs, leaves picked
500g carrots, peeled and roughly chopped
1 medium swede (around 600g), peeled and roughly chopped

1 Heat the butter in a small frying pan over a low heat with the thyme and $\frac{1}{2}$ tsp freshly ground black pepper until the butter begins to foam. Remove from the heat.

2 Bring a large pan of salted water to the boil, tip in the carrots and swede and simmer for 30-40 mins until tender. Mash well. While still hot, stir through the butter and serve. *Will keep chilled for up to two days or frozen for up to a month.*

GOOD TO KNOW 2 of 5-a-day • gluten free
PER SERVING (6) 130 kcals • fat 11g • saturates 7g • carbs 6g • sugars 6g • fibre 3g • protein 1g • salt 0.3g

Easy red cabbage

SERVES 6-8 **PREP** 15 mins
COOK 50 mins **EASY** **V** ***** **†**

100ml white wine
1 medium red cabbage, finely sliced
4 star anise
2 cinnamon sticks
100ml vegetable stock
50g light brown soft sugar
50ml cider vinegar

1 Put the wine in a saucepan over a medium heat. Bring to a simmer and cook for 3 mins. Add the remaining ingredients and bring back to the boil.

2 Reduce the heat to a simmer, cover and cook for 30 mins, then remove the lid and cook for 15 mins. *Will keep chilled for three days or frozen for up to a month.*

GOOD TO KNOW low fat • vit c • iron • omega-3 • 1 of 5-a-day
PER SERVING (6) 73 kcals • fat 0.5g • saturates none • carbs 12g • sugars 11g • fibre 3g • protein 1g • salt 0.1g

Truffle & parmesan roast potatoes

SERVES 6-8 **PREP** 30 mins
COOK 1 hr 15 mins **EASY** **V**

1½kg Maris Piper or King Edward potatoes, peeled and cut into 5cm chunks
2 tbsp plain flour
200ml vegetable oil
50g parmesan or vegetarian hard cheese, finely grated
truffle oil, to taste

1 Bring a large pan of salted water to the boil and cook the potatoes for 6-8 mins until the outsides are starting to soften. Drain well, then leave to steam-dry for a few minutes. *Will keep covered and chilled for up to two days.* Return the potatoes to the pan, add the flour, put the lid on and shake well to coat the potatoes and fluff them up.

2 Meanwhile, heat the oven to 200C/180C fan/gas 7. Pour the oil into a deep roasting tin and put in the oven to heat for 5 mins. Take out of the oven and carefully spoon the potatoes into the hot oil, then baste in the oil so they're well coated. Spread them out to a single layer and put in the oven to roast for 20 mins. Turn and baste again, roast for another 20 mins, then repeat and roast for a final 15-20 mins or until golden and crisp. Scatter over all but a couple of tablespoonfuls of the parmesan, then put back in the oven for 2 mins so the cheese melts.

3 Remove the potatoes from the tin, leaving as much oil behind as possible, and pile onto a platter or on a serving dish. Scatter over the remaining parmesan, give the platter or bowl a shake, then drizzle over a little truffle oil (we used $\frac{1}{2}$ tsp, but use as much as you like).

PER SERVING (6) 312 kcals • fat 11g • saturates 3g • carbs 43g • sugars 2g • fibre 4g • protein 8g • salt 0.2g

Use your air-fryer

You can also make the potatoes in the air-fryer. After parboiling, coat in oil and transfer to the air-fryer to cook at 200C for 20-25 mins, giving them a shake and adding the parmesan halfway through.

Cranberry & stem ginger sauce

SERVES 6-8 **PREP** 5 mins
COOK 15 mins **EASY** **V** *****

100g light muscovado sugar
100ml orange juice, fresh or carton
250g fresh or frozen cranberries
2 balls of stem ginger, chopped, plus 1 tbsp syrup from the jar

Tip the sugar and orange juice into a pan on a medium heat and bring to the boil. Stir in the cranberries, ginger and syrup, and simmer until the cranberries are tender but still holding their shape – about 5 mins for frozen, 8-10 mins for fresh. *Will keep chilled for up to three days or frozen for up to a month.*

GOOD TO KNOW vegan • low fat • vit c • gluten free
PER SERVING (6) 98 kcals • fat none • saturates none • carbs 23g • sugars 23g • fibre 2g • protein 0.3g • salt 0.01g

Sizzled sage & onion bread sauce

SERVES 6-8 **PREP** 10 mins
COOK 50 mins **EASY** **V** *****

50g butter, plus extra to serve
1 onion, sliced
600ml whole milk
6 cloves
6 peppercorns
1 bay leaf
3 thyme sprigs
100g white breadcrumbs
4 tbsp single or double cream
nutmeg, freshly grated
8 sage leaves

1 Melt the butter in a pan, add the onion and a pinch of salt. Cook over a low heat for 15-20 mins, stirring, until the onion is golden. Scoop half the onions out and set aside.

2 Add the milk, cloves, peppercorns, bay and thyme, and simmer for 20 mins. Strain and return the milk to the pan. Add the breadcrumbs and simmer for 3-4 mins. Stir in the cream, nutmeg and some seasoning. *Will keep chilled for up to three days, or frozen for up to a month.*

3 Reheat the onions in a pan and sprinkle over the sauce, then heat a knob of butter and fry the sage for 1-2 mins. Scatter over and serve.

PER SERVING (6) 205 kcals • fat 14g • saturates 8g • carbs 14g • sugars 7g • fibre 1g • protein 6g • salt 0.5g



*Sizzled sage &
onion bread sauce*





*Cranberry &
stem ginger sauce*



Crumbed yorkshire puddings with thyme

We've given this year's yorkies an extra crunch with a sprinkling of breadcrumbs, and a boost of extra flavour from the fresh thyme.

MAKES 12 PREP 5 mins
COOK 20 mins EASY  

70g plain flour
2 eggs
100ml milk
1 tbsp thyme leaves
4 tbsp vegetable oil, for the tin
2 tbsp panko breadcrumbs

1 Tip the flour into a bowl and whisk in the eggs until smooth. Gradually pour in the milk and carry on beating until there are no lumps left. Whisk in half the thyme and season well. Or if you prefer, blitz the ingredients together in a blender until smooth. *Will keep chilled for up to 24 hrs.*

2 Heat the oven to 220C/200C fan/gas 7. Drizzle the oil between the holes of a 12-hole muffin tray and heat in the oven for 5 mins until very hot. Working quickly, carefully pour the batter evenly into each hole, then scatter with the rest of the thyme and the breadcrumbs. Return the tray to the oven. Bake undisturbed for 15-20 mins until puffed up and golden. *Will keep covered and frozen for up to a month.*


PER SERVING 48 kcals • fat 1g • saturates 1g • carbs 7g • sugars 1g • fibre 0.3g • protein 2g • salt 0.1g

Twist it

You could swap the thyme in the batter for another hardy herb, such as rosemary.

Sweet chilli-glazed pork in blankets

As well as being a moreish side for the Christmas turkey, these make a delicious canapé with the spiky sweetness of a good chilli jam.

MAKES 20 PREP 10 mins
COOK 30 mins EASY 

20 streaky bacon rashers
85g chilli jam
20 full-size chipolatas

1 Heat the oven to 200C/180C fan/gas 6. Line a large baking tray with foil for easier clean-up later. Line the tray with the rashers of bacon, slightly spaced apart.

2 Using a pastry brush, coat the bacon in the chilli jam, saving some to glaze with at the end. One by one, put a chipolata at the end of a bacon rasher and tightly roll.

3 Brush the remaining chilli jam over the top of the pork in the blankets and bake in the oven for 30 mins. Remove from the oven and glaze with a little more chilli jam for a glossy finish. *Will keep for 24 hrs.*

PER SERVING 142 kcals • fat 10g • saturates 4g • carbs 4g • sugars 2g • fibre 0.6g • protein 8g • salt 1.2g

To cook in an air-fryer

Set the air-fryer to 180C and cook for 10-15 mins, turning every 5 mins, until the bacon is crisp and glazed and the sausages are cooked through.



Sweet chilli-glazed
pigs in blankets






Crumbed yorkshire puddings with thyme



Cheesy leeks

Easily prepared in advance, these luxurious leeks are sure to be your new favourite part of the Christmas spread.

SERVES 6-8 **PREP** 35 mins

COOK 1 hr **EASY** 

1 tbsp olive oil
20g butter, plus extra for the tin
6 leeks, washed and finely sliced
2 garlic cloves, bashed and peeled but left whole
10g thyme sprigs
50g parmesan or vegetarian alternative, finely grated
50g fresh breadcrumbs
For the cheese sauce
20g butter
20g plain flour
300ml whole milk
½ whole nutmeg, grated
1½ tbsp Dijon mustard
75g gruyère or vegetarian alternative, grated
150g mild cheddar, grated

1 Set a large, deep pan over a medium-low heat and warm the oil and butter. When foaming, add the leeks, garlic and thyme along with a generous pinch of salt.
2 Cook for 25-30 mins with the lid on, stirring frequently, until the leeks are completely softened and beginning to caramelize around the edges. Remove the thyme sprigs and discard.
3 Meanwhile, make the sauce. Melt the butter in a pan over a medium heat, then stir in the flour. Cook for 1 min. Pour in the milk in a steady stream, whisking constantly, until you have a thick sauce, about 6-8 mins. When it comes to the boil, remove from the heat and stir in the nutmeg, mustard and both cheeses. Season, then stir in the leeks.
4 Heat the oven to 200C/180C fan/gas 6. Lightly butter an ovenproof dish around 23cm wide. Mix the parmesan and breadcrumbs with a generous pinch of black pepper.
5 Pour the leek mix into the dish. *Will keep chilled for up to two days and frozen for up to a month.* Sprinkle with the parmesan crumbs and bake for 25-30 mins (5 mins longer if chilled, and an extra 10-15 mins from frozen), until golden.



tip
You could swap out the cheeses for any of your favourites, such as red leicester.

GOOD TO KNOW calcium • vit c • iron • 1 of 5-a-day
PER SERVING (6) 376 kcs • fat 26g • saturates 15g • carbs 14g • sugars 7g • fibre 5g • protein 15g • salt 1.5g

Clementine, bay & pink peppercorn stuffing balls

These stuffing balls are an excellent accompaniment to the big day feast, and perfect in your leftovers sandwich, too. You can roast them on the same tray as the turkey to save oven space.

SERVES 6-8 **PREP** 20 mins plus cooling **COOK** 1 hr 10 mins **EASY** 

1 tbsp olive oil
2 onions, finely chopped
5 bay leaves, finely chopped
1 tsp pink peppercorns
2 sourdough slices, torn
2 clementines, zested
20g parsley
500g sausagemeat



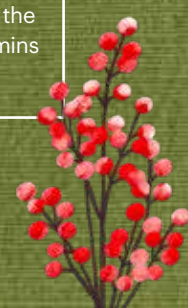
1 Heat the oil in a non-stick frying pan over a medium-high heat and fry the onions with a large pinch of salt until sizzling and starting to colour. Turn the heat down to medium and pour in enough water so the onions are covered. Simmer gently for 30-35 mins until the water has evaporated. Top up with a little water to prevent any burning, if needed. Spread out on a plate and leave to cool completely. *Will keep chilled for up to two days.*
2 Put the bay, peppercorns and sourdough in a mini food processor. Blitz until finely chopped and tip into a bowl along with the cooled onions, clementine zest and parsley. Mix to combine. Tip into a large bowl and add the sausagemeat, squashing the mixture together until well combined. Divide into 30 balls and arrange on a baking tray. *Will keep chilled for 24 hrs.*
3 Heat the oven to 200C/180C fan/gas 6 and roast for 25-30 mins, shuffling the pan occasionally, until cooked through and browned. *Will keep frozen for up to a month.*

GOOD TO KNOW vit c
PER SERVING (8) 266 kcs • fat 17g • saturates 6g • carbs 16g • sugars 4g • fibre 3g • protein 10g • salt 1g

To cook in the air-fryer

Set the air-fryer to 180C and cook for 15-20 mins, shuffling the stuffing balls around every 5 mins or so, until cooked through.

Yorkshire puddings recipe BARNEY DESMAZERY | Stuffing balls recipe AILSA BURT |
Pork in blankets and cheesy leeks recipes HELENA BUSIAKEWICZ





Clementine, bay & pink
peppercorn stuffing balls

Cheesy leeks

Trimmings with a twist

We asked five of our guests at this year's BBC Good Food Show about their must-have Christmas Day side dishes



Crystelle Pereira's tamarind-glazed sweet potatoes

We all love a crispy roast

potato on Christmas Day, but for my family, these always end up stealing the spotlight. The sourness of the tamarind, with the freshness of coriander and red onions, works perfectly to cut through the sweetness.

SERVES 6 **PREP** 10 mins
COOK 35 mins **EASY** **V**

3 sweet potatoes, peeled and cut into large chunks

1 red onion, ½ roughly chopped
½ finely chopped to serve

4 tsp coconut oil, melted

1 tbsp cornflour

handful of coriander, chopped

For the glaze

3 tsp melted coconut oil

3 garlic cloves, minced

1 tsp chilli flakes

2 tbsp soy sauce

2 tbsp maple syrup

1 tbsp tamarind concentrate
(or 2 tbsp tamarind paste)

¼ tsp ground cumin

1 Heat the oven to 200C/180C fan/gas 6. Toss the sweet potato and roughly chopped onions with the oil, cornflour, and some salt and pepper to coat. Spread out on a baking tray. Roast for 35-40 mins until golden, tossing halfway.

2 To make the glaze, heat the oil in a large frying pan and fry the garlic for 1 min over a low heat. Stir in the remaining ingredients and bubble for 1 min. Tip the roasted potatoes and onions into the pan and toss to coat. Pile onto a platter and scatter with the finely chopped onions and chopped coriander.

GOOD TO KNOW **vegan** • low fat

PER SERVING 200 kcals • fat 4g • saturates 3g • carbs 36g • sugars 21g • fibre 5g • protein 2g • salt 0.9g



Original Flava's coconut fried rice

The inspiration for this recipe came from us

always helping Mum and Nan in the kitchen during Christmas and messing around with leftover veg.

SERVES 6 **PREP** 10 mins
COOK 30 mins **EASY** **V**

250g basmati rice

100ml coconut milk

1 tbsp butter

1 tbsp coconut oil

1 small onion, chopped

2 garlic cloves, finely chopped

1 spring onion, chopped

1 red pepper, diced

100g brussels sprouts, shredded

100g frozen peas

100g frozen sweetcorn

1 tbsp fresh thyme leaves

1 tbsp desiccated or shredded coconut

1 tbsp soy sauce

chopped parsley and pomegranate seeds, to serve

1 Cook the rice in a pan, uncovered, with the coconut milk, butter, some salt and 250ml water over a medium-high heat. Bring to a boil, cover and turn the heat to low. Simmer until the liquid has been absorbed, about 10-12 mins. Take off the heat and leave covered for 10 mins, then fluff with a fork.

2 Heat the coconut oil in a large pan and fry the onion, garlic, spring onion, red pepper and sprouts for 3-4 mins. Add the remaining veg, thyme and coconut, and cook for a few minutes. Stir in the rice and soy. Serve sprinkled with the parsley and pomegranate seeds.

GOOD TO KNOW **vit c** • 1 of 5-a-day

PER SERVING 254 kcals • fat 10g • saturates 7g • carbs 35g • sugars 4g • fibre 4g • protein 6g • salt 0.4g

Crystelle Pereira's tamarind-glazed sweet potatoes

*Original Flava's
coconut fried rice*





Karan Gokani's curried roast parsnips with cashews

Parsnips have always been a

personal favourite, particularly when cooking a big roast dinner. Their natural sweetness pairs beautifully with bold Sri Lankan and Indian flavours. But here's the kicker: a dash of soy sauce. Trust me, it takes these parsnips to a whole new level of deliciousness.

SERVES 4-6 PREP 10 mins
COOK 30 mins EASY V

50g raw cashews
2 tbsp coconut oil
¼ tsp chilli powder
500g parsnips (about 4), peeled, quartered and cut into chunks
2 curry leaves (optional)

For the dressing

½ tbsp maple syrup
1 tbsp light soy sauce
1 tsp Sri Lankan or madras curry powder
2 tsp wholegrain mustard
½ lemon, juiced
1 tbsp rapeseed or olive oil

1 Heat the oven to 180C/160C fan/gas 4 and roast the cashews on a baking tray with 1 tsp of the coconut oil and some salt for 8-10 mins until golden. Sprinkle with the chilli and set aside. Whisk all the dressing ingredients together and set aside.
2 Turn the oven up to 200C/180C fan/gas 6. Toss the parsnips in the rest of the coconut oil and salt, and roast on a baking tray for 20-30 mins until browned. Scatter the curry leaves over for the last 5 mins, if using. Toss the parsnips in the dressing and pile onto a platter, scattered with the cashews.

GOOD TO KNOW vegan

PER SERVING (6) 173 kcs • fat 11g • saturates 4g • carbs 13g • sugars 6g • fibre 5g • protein 4g • salt 0.7g



Suzie Lee's honey soy sprouts



Paul Ainsworth's Cornish spiced apple compote

We're lucky to have such good apples and cider

in Cornwall. I originally created this twist on apple sauce to cut through the fattiness of meats like goose, duck or pork but it proved so popular that it's become a Christmas staple to serve alongside turkey. I always make more than I need on the day as it also works wonderfully with ham on Boxing Day.

SERVES 6 PREP 10 mins
COOK 20 mins EASY V

5 bramley apples, peeled and sliced
50g caster sugar
1 lemon, juiced
150ml apple cider

pinch of ground nutmeg
pinch of allspice
1 star anise
7 Granny Smith apples, peeled and diced
2 thyme sprigs, leaves picked

1 Cook the bramley apples, sugar, lemon juice, 100ml of the cider and all the spices in a pan over a medium heat, uncovered, for about 8-10 mins until soft. Remove the star anise.

2 Blend to a purée, then return to the pan. Add the Granny Smith apples and cook over a low heat for 1 hr until soft but still with a bit of a bite. *Will keep chilled for three days.* To serve, reheat if chilled and stir through the thyme and remaining cider.

GOOD TO KNOW vegan • low fat • vit c •

1 of 5-a-day • gluten free

PER SERVING 122 kcs • fat 0.7g • saturates 0.2g • carbs 25g • sugars 25g • fibre 2g • protein 0.8g • salt 0.01g



**Suzie Lee's
honey soy
sprouts**

Having two young children has taught me to be inventive with



my cooking. I love cooking veg in a way that people will enjoy them. This is my twist on sprouts – shredding and coating in a sticky soy and honey sauce takes them to a new level.

SERVES 4-6 **PREP** 20 mins
COOK 10 mins **EASY** V *

3 tbsp honey
2 tbsp light soy sauce
1 tbsp vegetable oil
thumb-sized piece ginger, peeled and cut into small pieces
1 garlic clove, sliced
400g shredded brussels sprouts (or use sweetheart cabbage)
1 tsp Shaoxing wine
1 tsp sesame oil
toasted sesame seeds, to serve

1 Stir the honey and the soy together in a small bowl. Set aside.
2 Heat the oil in a wok and fry the ginger and garlic for 1 min. Add the shredded sprouts and stir-fry for 1-2 mins until wilted. Pour in the Shaoxing wine, then the honey sauce. Toss everything together. Season, drizzle with the sesame oil, scatter with sesame seeds and serve.

GOOD TO KNOW folate • fibre • vit c • 1 of 5-a-day
PER SERVING (4) 145 kJ • fat 5g • saturates 1g • carbs 19g • sugars 17g • fibre 6g • protein 4g • salt 1.1g

*Karan Gokani's
curried roast parsnips
with cashews*



*Paul Ainsworth's
Cornish spiced
apple compote*



Your turkey lunch time plan

Make the big Christmas Day spread with minimum fuss using our step-by-step guide

Menu

- Flavour-bomb roast turkey & gravy
- Clementine, bay & pink peppercorn stuffing balls
- Truffle & parmesan roast potatoes
- Easy red cabbage
- Carrot & swede mash with brown butter & thyme
- Crumbed yorkshire puddings with thyme
- Sweet chilli-glazed pork in blankets
- Cheesy leeks
- Sizzled sage & onion bread sauce
- Cranberry & stem ginger sauce

Prep ahead for success

Start your preparations up to a month before to make life easier

One month ahead

Cook, cool and freeze:

- Easy red cabbage
- Carrot & swede mash with brown butter & thyme
- Crumbed yorkshire puddings with thyme
- Sizzled sage & onion bread sauce
- Cranberry & stem ginger sauce
- Cheesy leeks

Assemble and freeze:

- The flavour-bomb butter for the turkey
- Clementine, bay & pink peppercorn stuffing balls

Thoroughly defrost anything you freeze and reheat until piping hot all the way through.

Up to three days ahead

Make and chill:

- The flavour-bomb butter for the turkey
- Sizzled sage & onion bread sauce
- Cranberry & stem ginger sauce
- Easy red cabbage

- Carrot & swede mash with brown butter & thyme

Up to two days ahead

- Salt the turkey, then keep chilled and uncovered in the roasting tin
- Parboil the potatoes for roasting with the truffle and parmesan, then keep covered and chilled
- Assemble the cheesy leeks in a baking dish and keep covered and chilled, ready to put in the oven when needed
- Start to defrost anything you've pre-prepared and frozen

Christmas Eve

- Prep the clementine, bay & pink peppercorn stuffing balls and keep chilled on a baking tray ready to go in the oven
- Assemble sweet chilli-glazed pork in blankets on another baking tray, ready to go into the oven on Christmas Day
- Make the batter for the crumbed yorkshire puddings and keep chilled.

Christmas Day

9.30am

- Remove the turkey and flavour-bomb butter from the fridge to come to room temperature.

11am

- Prep the onions and carrots to go under the turkey and smother the turkey with the butter.

11.15am

- Heat the oven to 200C/180C fan/gas 6.

11.30am

- Put the turkey in the oven.

12pm

- While the turkey cooks, get the stuffing balls and the pork in blankets cooked on the shelf below, one at a time, then remove to reheat later, if needed.

12.30pm

- Turn the roasting tin containing the turkey.

1pm

- Heat the oil for the roast potatoes for 5 mins, then add the potatoes and put in the oven.

1.15pm

- Take the temperature of the turkey – if it's ready remove, if not give it another 15-20 mins.

1.25pm

- Turn and baste the potatoes.

1.45pm

- Turn the potatoes and baste again.
- Make the gravy.
- Put the cheesy leeks in the oven.

2pm

- Remove the potatoes from the oven, sprinkle with parmesan and return to the oven for 2 mins.
- Turn the oven up to 220C/200C fan/gas 7. Once the potatoes are out, get the yorkies in and reheat the stuffing balls and pork in blankets.
- Reheat the carrot & swede mash, the red cabbage and the bread sauce in a microwave, or over a low flame.

2.15pm

- Remove the leeks from the oven.
- Assemble all dishes and bring to the table by 2.30pm. Enjoy!



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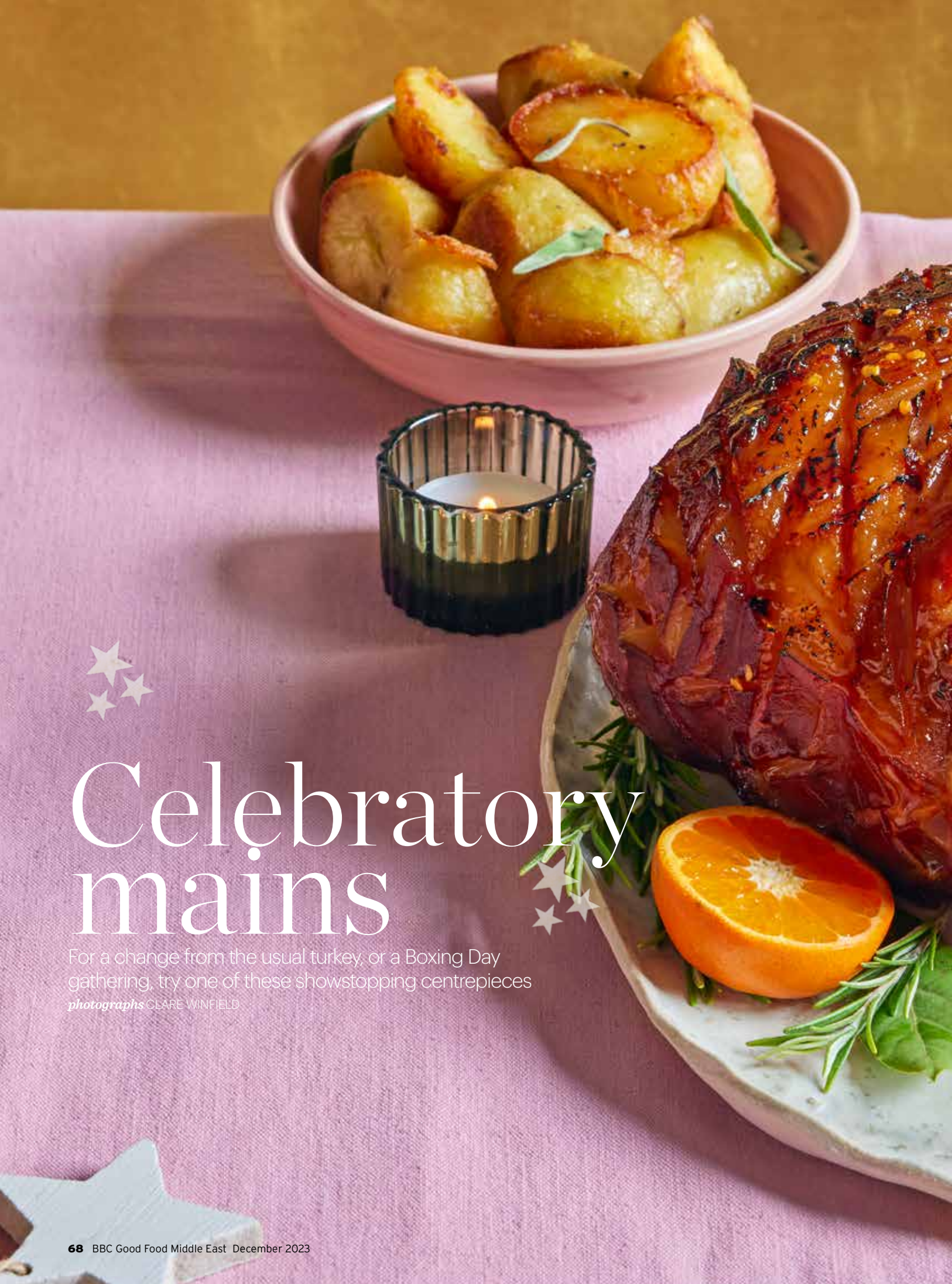
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Celebratory mains

For a change from the usual turkey, or a Boxing Day gathering, try one of these showstopping centrepieces

photographs CLARE WINFIELD



Hot honey-glazed gammon



Clementine, fennel &
cranberry roast salmon



Polenta, squash & goat's cheese
Christmas tree tart.





Hot honey-glazed gammon

Spicy, sticky and sweet, this gammon is just as fabulous in Boxing Day sandwiches as it is for the main event.

SERVES 6-8 **PREP** 15 mins plus
1 hr brining and 20 mins resting
COOK 1 hr 30 mins **MORE EFFORT**

2.5kg smoked gammon joint, tied
2 onions, skin on, halved
2 bay leaves
1 thyme sprig
2 carrots, roughly chopped
6 cloves
8 black peppercorns or 1 tsp pink
peppercorns, if you have them

For the glaze

100g honey
3 tbsp hot sauce
1-2 tsp chilli flakes

- 1 Put the gammon and all the other ingredients, except those for the glaze, in your largest, deepest pot. Cover completely with cold water. Bring to the boil, then immediately reduce to a simmer with the lid slightly ajar and cook for 1 hr. Turn off the heat and leave in the liquid for 1 hr with the lid on.
- 2 Remove the gammon from the stock and set aside to cool a little (keep the stock and freeze it to use as a base for soup). Meanwhile, tip the honey, hot sauce and chilli flakes into a small pan. Put over a medium heat and stir until it is all mixed and gently bubbling. Remove from the heat and set aside.
- 3 Once the gammon has cooled but still slightly warm, peel away the layer of skin on the top of the gammon joint leaving the fat remaining. Score the fat with

a sharp knife in a criss-cross pattern. Heat the oven to 200C/180C fan/gas 6 and line a large roasting tin that fits the gammon comfortably.

4 Put the gammon in the roasting tin and cover with the glaze all over, reserving some to glaze during cooking and at the end. Roast for 25 mins, glazing halfway through. Once cooked, it should be golden, slightly charred and sticky. Remove from the oven and glaze for a final time, then leave to rest for 20 mins. Serve with all the trimmings. *Will keep well wrapped in the fridge for up to four days.*

GOOD TO KNOW gluten free

PER SERVING (8) 492 kcals • fat 27g • saturates 9g •
carbs 9g • sugars 9g • fibre 0.1g • protein 52g •
salt 7g



Clementine, fennel & cranberry roast salmon

Serving a whole salmon on a platter gives a sense of occasion and it pairs well with the mellow citrus tang of clementines and seasonal cranberries.

SERVES 6-8 **PREP** 15 mins
COOK 30-35 mins **EASY**

1 whole salmon fillet
4 tbsp olive oil
5 clementines, 4 sliced, 1 zested
and juiced
1 bulb fennel, thinly sliced
150g cranberries
½ small bunch of parsley, finely
chopped

1 Heat the oven to 180C/160C fan/gas 4. Pat the salmon dry with kitchen paper or a clean tea towel,

then rub all over with 1 tsp of the olive oil and season well. Set aside.

2 Layer the sliced clementines and fennel in a large roasting tin, then scatter over the cranberries. Drizzle with 2 tbsp olive oil, then lay the salmon on the top and roast for 30-35 mins until cooked through.

3 Meanwhile, mix the remaining olive oil with the clementine juice and zest along with a small handful of parsley in a small bowl.

4 Carefully lift the cooked salmon onto a tray and set aside. Transfer the cooked fennel, clementine and cranberries to a platter and lay the salmon on top. Drizzle over any juices from the tin, then pour over the dressing and scatter over the remaining parsley.

GOOD TO KNOW vit c • omega-3 • gluten free

PER SERVING (8) 264 kcals • fat 18g • saturates 3g •
carbs 6g • sugars 5g • fibre 3g • protein 22g • salt 0.1g



Polenta, squash & goat's cheese Christmas tree tart

Our festively-shaped veggie tart can be served alongside carrots and sprouts on the big day, but it's also great for a buffet.

SERVES 3 as a main **PREP** 30 mins plus 30 mins chilling **COOK** 50 mins **EASY** V *

2 tbsp olive oil, plus extra for the tins and to serve
600ml vegetable stock
125g quick-cook polenta
15g vegetarian Italian-style hard cheese, grated
1 tsp rosemary, finely chopped
400g butternut squash, peeled and chopped into small chunks
3 tbsp caramelised onion chutney
150g small goat's cheese log (check the label to ensure it's vegetarian, if needed)
2 tbsp dried cranberries
8-10 sage leaves

- 1 Line a 20cm square baking tin with baking parchment and rub a little oil over the inside. Bring the stock to the boil in a saucepan, then stir in the polenta. Cook, stirring continuously, for 3-4 mins, until thick, like loose mashed potato.
- 2 Add the cheese and rosemary. Stir for another minute, then pour into the prepared tin. Level the surface. Leave to cool, then chill for at least 30 mins until set firm. *Will keep chilled for up to two days.*
- 3 Meanwhile heat the oven to 200C/180C fan/gas 6. Toss the squash in 1 tbsp of the olive oil and some seasoning on a baking tray, then roast for 15 mins, until starting to soften. *Will keep chilled for up to two days.*
- 4 Turn the polenta out of the tin and cut diagonally from corner to corner into four triangles. Use a small star cutter to stamp a few stars from one of the triangles. Line a baking tray with parchment and arrange the three triangles on it to look like a

Christmas tree, overlapping a little and pressing gently to stick.

5 Dot the chutney here and there, then spread over the entire surface. Top with the roasted squash. Cut the goat's cheese into discs and arrange these to look like baubles, then the cranberries. Rub each sage leaf with a little olive oil and place these over the cheese. Lay one star at the top of the 'tree' and the others dotted around. Drizzle with a little more olive oil and season with black pepper. *Will keep chilled for a day or cover loosely and freeze for a month.*

6 Heat the oven to 200C/180C fan/gas 6. Cook for 25 mins, or 30 mins from frozen, until the cheese is golden and melting. Leave to cool for 10 mins before carefully using the baking parchment to help you slide it onto a serving board. Cut into wedges to serve.

GOOD TO KNOW fibre • 2 of 5-a-day
PER SERVING 560 kcal • fat 25g • saturates 11g • carbs 62g • sugars 28g • fibre 8g • protein 17g • salt 1.6g



Slow cooker cinnamon & orange beef

Brisket is a cheap cut of beef that takes on flavours well, so it's ideal for feeding a crowd on a budget, especially if you use an energy-efficient slow cooker. This is fragrant with earthy cinnamon and sweet orange. Cranberries add an extra-Christmassy feel.

SERVES 6-8 **PREP** 20 mins **COOK** 7 hrs 20 mins **EASY**

2 large oranges, zested and juiced
2 large cinnamon sticks
2 large onions, thinly sliced
7 garlic cloves, peeled
1.5kg beef brisket, or a beef joint that lends itself to slow cooking, such as blade steak
2 tsp ground cumin
1 tsp ground cinnamon
pinch of saffron
3 bay leaves
500ml hot beef stock
3 tbsp soy sauce
2 tbsp red wine vinegar

2 tbsp honey
75g soft light brown sugar
200g cranberries, fresh or frozen
handful of parsley, finely chopped
jacket potatoes, rice or couscous, to serve

- 1 Put the squeezed orange halves into the slow cooker and add the cinnamon, onions and garlic to cover the base of the slow cooker. Season the beef all over, rub in the cumin and cinnamon and put in the slow cooker. Scatter over the saffron and bay, then pour over the hot stock, soy, vinegar, honey and orange zest and juice. Cover with the lid and cook on high for 4 hrs.
- 2 Remove the lid and stir in the sugar and cranberries. Cook for a further 2-3 hrs on high, covered, until the beef is tender. Transfer the beef to a plate, then using two forks, shred apart, removing any fatty bits. Meanwhile, pour the liquid into a wide pan and place over a high heat. Simmer for 15-20 mins until reduced by a third, then season to

taste. Remove the cinnamon sticks and bay leaves and discard. The oranges should have broken down into little pieces, but you can remove if you prefer. Pour the sauce over the beef and toss together. Serve on a platter sprinkled with the chopped parsley. Serve with jacket potatoes, rice or couscous.

GOOD TO KNOW vit c • 1 of 5-a-day
PER SERVING (8) 411 kcal • fat 20g • saturates 8g • carbs 22g • sugars 20g • fibre 3g • protein 34g • salt 1g

gf tip

To make this in a pressure cooker, cook on high for 1½ hrs. Release the pressure and check the beef is tender. If not, give it another 15 mins on high. Tip in the cranberries and sugar and cook on high for a further 15-30 mins.





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Gadget genius

Festive treats

Rather than switch the oven on, save energy and effort with cakes, pies and puds that can be made by other means

recipes SAMUEL GOLDSMITH, CASSIE BEST photographs HANNAH TAYLOR-EDDINGTON

Air-fryer mince pies

MAKES 8-12 **PREP 30 mins plus**
chilling **COOK 10-15 mins** **EASY** **V** *****

500g shortcrust pastry, ready-made
or homemade
plain flour, for dusting
350g mincemeat (vegetarian,
if necessary)
1 egg
icing sugar, for dusting

1 Roll out the pastry on a lightly floured surface until roughly $\frac{1}{2}$ cm thick. Use an 8-10cm round biscuit cutter to stamp out as many discs as you can, then reroll the offcuts and cut out more, using up as much of the pastry as possible.

2 Spoon 1 tbsp mincemeat into the middles of half the pastry discs. Stamp out small stars (or other festive shapes) from the middles of half of the remaining pastry discs and set aside.

3 Beat the egg and brush lightly around the edge of each mincemeat-topped pastry disc. Place the lids on top – some with the stamped-out stars and some without. Brush a little egg wash over each pie, then

stick the leftover stars on top of the plain pastry pies. Brush the stars with egg wash, too. Poke a little hole in the top of the covered pies to let steam escape during cooking.

4 Either use a fork to seal the edges of the pies by pressing around the edge, or make a small, neat crimp by pinching with your fingers. Arrange the pies on a plate or baking tray and chill for at least 30 mins. *Will keep frozen for up to two months.*

5 Heat the air-fryer to 180C. Lay a square of baking parchment in the air-fryer basket, sit the pies on top, cooking as many as you'd like at a time. Cook for 8-10 mins, then turn the mince pies and cook for a further 2-3 mins, or 13-15 mins from frozen. The pies should be golden brown and steaming hot. Leave to cool for 5 mins, then dust with icing sugar and serve. *Will keep in an airtight tin for up to two days.*

PER PIE (12) 281 kcal • fat 15g •
saturates 5g • carbs 33g •
sugars 18g • fibre 2g •
protein 3g • salt 0.3g





gf tip

Don't like mince pies? Mix cherry jam with a little chopped stem ginger to use instead of mincemeat.

Pressure-cooked citrus
Christmas pudding



Microwave
Christmas
mug cake





Pressure-cooked citrus Christmas pudding

Here's how to make one of our favourite Christmas puddings in half the usual time.

SERVES 8-10 **PREP** 30 mins plus overnight soaking **COOK** 2 hrs **MORE EFFORT** V I

175g each raisins, currants and sultanas
140g whole glacé cherries
50g mixed peel
50g whole blanched almonds
1 orange and 1 lemon, zested
1 medium carrot, peeled and finely grated
150ml brandy or dark rum
50ml orange liqueur (optional)
175g light muscovado sugar
175g fresh white breadcrumbs
125g self-raising flour
1 tsp mixed spice
¼ tsp grated nutmeg

175g butter, frozen, plus extra at room temperature for the tin
2 eggs, beaten
brandy butter, double cream, ice cream or custard, to serve

1 Mix the fruit, almonds, citrus zests and the carrot with the brandy or rum and orange liqueur if using (if not, top up with extra brandy or rum) in a large mixing bowl. Cover and leave to soak overnight.
2 Mix all the dry ingredients together, then add to the soaked fruit. Grate in the butter, then add the eggs and stir well to combine. Butter a 1.5-litre pudding basin and line the base with baking parchment. Spoon in the mixture, then press down and make a hollow with the back of the spoon in the centre, about 3-4cm deep. Cover the surface with baking parchment, then cover the bowl with a double-

layer of baking parchment and foil and tie around the rim with string.
3 Boil the kettle. Put the pudding on a trivet in your pressure cooker and pour 1 litre of boiled water around it. Cover with the lid, but without any pressure, and steam for 15 mins. Close the lid and cook on high pressure for 1 hr 45 mins, then release the pressure slowly following the manufacturer's instructions.

4 Leave the pudding to cool, then store in a cool, dry place for up to a year. To reheat, set the pressure cooker up as before and cook for 15 mins on high pressure, then release the pressure slowly. Turn out the hot pudding and serve with brandy butter, double cream, ice cream or custard.

GOOD TO KNOW 1 of 5-a-day
PER SERVING (10) 101 kJ • fat 2g • saturates 1g • carbs 15g • sugars 2g • fibre 2g • protein 4g • salt 0.2g

Microwave Christmas mug cake

For one large cake, you can make this recipe using a 600ml mug, or you can halve the mixture to make one small cake instead of two (using a standard 300ml mug). Use any leftover beaten egg for glazing pastry.

SERVES 2 **PREP** 5 mins plus resting **COOK** 3 mins **EASY** V

50g butter
½ tbsp brandy
25g raisins
25g sultanas
25g mixed peel
4 glacé or dried cherries, chopped
50g self-raising flour
1 egg
25g ground almonds
¼-½ tsp cinnamon or mixed spice
50g light brown soft sugar
brandy butter or custard, to serve

1 Melt the butter in a 300ml mug in the microwave for 20-30 seconds on high. Tip in the brandy, raisins,

sultanas, mixed peel and glacé cherries and heat for a further 45 seconds. Remove from the microwave and tip into a jug or bowl. Set aside.

2 Leave some of the remaining butter in the mug and use the rest to butter a second 300ml mug. If you want to turn out the cakes at the end, line the mugs with baking parchment. It's easiest to put a piece in the base of each mug, then another around the inside wall. You will get neater edges if you cover the inside fully.
3 Add the remaining ingredients to the soaked fruit, mix to combine, then divide between the two mugs. Cook for 1 min 30 seconds until puffed up but not dry, then leave to stand for 2 mins. Eat out of the mug or turn out onto a plate. Serve warm with a spoonful of brandy butter or plenty of custard.

PER SERVING 635 kJ • fat 31g • saturates 14g • carbs 77g • sugars 47g • fibre 2g • protein 10g • salt 0.9g

The Ultimate Heroes

Chef Dimitri Esposito



Meet Chef Dimitri Esposito, who worked his way up with passion and consistency to become Executive Pastry Chef of Jumeirah al Qasr Hotel. Drawing on his years of knowledge and experience, his creations are known for their detail and exquisite taste. In making his innovative desserts Chef Dimitri uses European Cream, especially French Cream, he says **“Dairy cream contains a minimum of 30% of fat. The fat preserves any flavor infused with it.”**



What is your signature creamy dessert?

My signature dessert is Roya, which means “the vision” or visionary in Arabic, and the design of this piece blends the typical shape of the classic French dessert, Charlotte aux fruits. Dimitri continued “The unexpected pecan praline flavour is brought to life with a blend of French cream. Cheffing is about cooking and bringing the best emotion out of the product.”



A chef who inspires you a lot?

I follow everybody's work but René Frank, based in Berlin, bought a place in an area known for its punk roots and turned it into a gastronomic dessert restaurant – CODA. He started it from scratch and is very inspiring because he manufactures every single ingredient he uses, including his own sugar and chocolate. He is extremely talented and has, I believe, the only dessert restaurant that has won two Michelin stars.

Your favorite kitchen equipment or utensil?

A food processor. I want to say though, a specific piece of equipment I'm dreaming about is a Watercut. It's a machine that can design and cut pieces of chocolate or cakes. It's on my wish list for this coming year.

The first thing that you ate in your life that you remember?

I've very much been in love with pasta in general. I've got an Italian background: my grandmum comes from Calabria in the south of Italy, and the other grandparent from Napoli. So I've got a really strong Italian background. So I would say any type of pasta and that's a typical Italian meal which I had with my grandparents.



The best ingredient that matches well with cream?

Cream is a product that we use a lot in Normandy and the west part of France, and there we have seasonal, beautiful apples. We have acidic apples and cream that usually comes from a farm, and these pair beautifully. This is because the cream pairs really well with the product that comes from around it. So definitely tarte tatin with cream is extremely good.

Gingerbread

(but not as you know it)

Fill your home with the scent of Christmas
by baking one of these spiced treats

recipes CASSIE BEST photographs MAJA SMEND

Gingerbread tres leches cake

Tres leches is a Mexican cake soaked in a trio of sweetened milks, then topped with whipped cream. Here, we've given it a festive twist using ginger and cinnamon.

SERVES 10-12 **PREP** 30 mins plus
cooling and at least 2 hrs chilling
COOK 40 mins **EASY** V

flavourless oil, for the tin
4 eggs, separated
200g muscovado sugar
1 tsp vanilla extract
200g plain flour
1 tsp baking powder
1½ tsp ground ginger
1 tsp ground cinnamon, plus a pinch
100ml milk
410g can evaporated milk
200ml sweetened condensed milk,
plus 2 tbsp
300ml double cream

1 Heat the oven to 180C/160C fan/
gas 4. Oil a 23cm springform cake
tin that's at least 6cm deep and line

the base with baking parchment. Put the egg whites in a large bowl with a pinch of salt, and beat using an electric whisk until foamy, about 3 mins. Slowly add 150g of the sugar, a spoonful at a time, whisking continuously until thick and glossy.

2 Mix the egg yolks, remaining sugar and vanilla together in a second bowl for 2 mins, or until pale and foamy. Add the flour, baking powder, spices and milk, then fold together using a spatula.

3 Add a large spoonful of the whipped egg whites to the cake batter, beat to loosen, then fold through the remaining egg whites using a large metal spoon (don't over-mix, or you'll knock out the air) until smooth. Pour this into the tin, smooth the surface and bake for 40-45 mins until a skewer inserted into the centre comes out clean. Combine the evaporated and condensed milks with 50ml of the double cream.

4 Leave the cake to cool in the tin for 10-15 mins, then carefully invert onto a serving plate or cake stand

and remove the parchment. (Be sure to use a plate or stand with a slight lip to catch the excess milk.) Leave to cool for another 10 mins.

5 Poke holes over the cake with a skewer and, while it's still warm, slowly pour roughly a quarter of the milk mixture over the top. Leave the cake to absorb this before adding more, then repeat until all of the milk mixture is used up – if the cake becomes saturated before you've used all the milk, pour what's left into a jug and serve alongside the cake later for pouring over. This process could take a couple of hours, but as soon as the cake is cool, you should transfer it to the fridge. Once all of the milk has been absorbed, chill for another 2 hrs, or overnight, to chill and improve the texture.

6 Whip the remaining cream and the 2 tbsp condensed milk to soft peaks. Spoon over the chilled cake, then dust with a pinch of cinnamon. *Will keep chilled for two days.*

PER SERVING (12) 376 kJals • fat 19g • saturates 11g •
carbs 43g • sugars 30g • fibre 1g • protein 7g •
salt 0.3g



“

If you love cinnamon buns, you'll love this sticky gingerbread version. The brown butter and soft cheese icing takes them to the next level

”





Sticky gingerbread buns with spiced brown butter icing

Elevate standard cinnamon buns with warming ginger and cloves. The addition of treacle also helps bring out the gingerbread flavours.

MAKES 12 **PREP** 30 mins plus
at least 2 hrs 30 mins proving,
chilling and setting **COOK** 40 mins
MORE EFFORT **V** ***** buns only

320ml milk
2 tbsp treacle
50g cold butter, cut into cubes
500g strong white bread flour, plus
extra for dusting
1 tsp ground ginger
1 tsp ground cinnamon
7g sachet fast-action dried yeast
2 tbsp light brown soft sugar
vegetable oil, for proving
For the spiced butter
100g butter, softened
100g light brown soft sugar
2 tsp vanilla extract
1 tsp ground ginger
1 tsp ground cinnamon
pinch of ground cloves
3 balls of stem ginger,
finely chopped

For the icing
75g butter
100g soft cheese
150g icing sugar
¼ tsp each ground cinnamon
and ginger

1 If you have time, prepare the dough the day before you want to bake – this will help develop the flavour. Warm the milk in a pan over a medium heat until just steaming (don't let it boil), about 5 mins.

Remove from the heat and add the treacle and butter, swirling the pan for 1-2 mins until the butter has melted and the milk has cooled slightly (it should be just warm).

2 Tip the flour and spices into a large bowl, or the bowl of a stand mixer. Add the yeast and 2 tbsp sugar to one side of the bowl, and ½ tsp salt to the other. Whisk together, then pour in the warm milk mixture. Mix using a wooden spoon or dough hook attachment until you have a soft dough (it should be a little sticky). Tip onto a lightly floured surface and knead by hand for 8-10 mins, or using the mixer for about 5 mins. Add another 1 tbsp flour if the dough is very sticky. It should feel stretchy and soft – you should be able to pull it without it breaking straightaway, which indicates the gluten has been developed. Lightly oil a bowl, tip in the dough, cover and leave to prove at room temperature for 2-3 hrs, or until doubled in size. Chill overnight if you can. (If the dough is being chilled, take it out of the fridge 30 mins before using.)

3 For the spiced butter, combine the butter, sugar, vanilla, spices and a pinch of salt until smooth, then stir in the stem ginger. Tip the dough out onto a lightly floured surface, shape into a rough rectangle, then roll out to about 50 x 40cm. Spread the spiced butter over in an even layer all the way to the edges.

4 Working from one of the longer sides, roll the dough up as tightly as you can into a log. Cut in half, then cut each half into three pieces, then halve each piece so you have 12 pieces in total. Line a large, round

baking dish or cake tin (about 33cm) with baking parchment. Arrange the buns in the dish or tin cut-side up, leaving some space between each to expand. Cover loosely and leave for 30 mins-2 hrs (depending on how warm your kitchen is) until the buns have puffed up and are touching. Heat the oven to 200C/180C fan/gas 6.

5 Bake the buns for 25 mins until golden. If they still look a little doughy at the centre but the edges are dark, cover with foil and continue to bake until they are cooked through. Leave to cool slightly in the tin until just warm. *Once cool, the buns will keep frozen for three months. Defrost overnight and warm in low oven before icing.*

Meanwhile, make the icing. **6** Melt the butter in a saucepan over a medium heat, swirling the pan until the butter turns nut brown – watch closely to ensure it doesn't burn. You should see the milk solids start to turn golden after 5-8 mins, and it will have a nutty aroma. Pour into a heatproof bowl and chill for 30 mins until softly set, or freeze for 15 mins, stirring every 5 mins. It should be a spreadable consistency.

7 Beat the chilled brown butter, soft cheese, icing sugar and spices together until smooth. Spread the icing over the buns while they are still slightly warm, so the icing drips into the swirls without melting completely. Leave to set for 30 mins before serving. *Will keep for up to three days in an airtight container.*

PER SERVING 448 kcal • fat 19g • saturates 12g •
carbs 60g • sugars 29g • fibre 2g • protein 7g
• salt 0.7g



Gingerbread brownies

Wrap up and gift these cute brownies, or simply fill your biscuit tin with a batch.

MAKES 16 **PREP** 25 mins plus cooling **COOK** 30 mins
EASY V *

200g unsalted butter
200g dark chocolate,
roughly chopped
100g plain flour
50g cocoa powder
½ tsp ground ginger
¼ tsp ground cinnamon
250g light brown soft sugar
3 eggs
100g milk or white chocolate,
roughly chopped
3 balls of stem ginger,
roughly chopped
16 mini gingerbread people biscuits

1 Heat the oven to 180C/160C fan/gas 4 and line a 20 x 20cm brownie tin with baking parchment. Melt the butter and dark chocolate in a heatproof bowl over a pan of simmering water (ensuring the bowl doesn't touch the water) or in 20-second bursts in the microwave. Stir until smooth, then cool slightly.

2 Combine the flour, cocoa, ground ginger, cinnamon and ¼ tsp salt in a bowl. Set aside. Beat the sugar and eggs in a large bowl using an electric whisk for 3-5 mins until the sugar dissolves and the mixture is thick and foamy.

3 Pour the melted chocolate into the wet ingredients, then sift in the dry. Fold together using a spatula. Fold in the chopped chocolate and stem ginger until smooth (be careful not to over-mix and knock out the air).

4 Pour the batter into the tin. Level the surface. Bake for 25 mins until set with a slight wobble in the middle and a crisp, shiny crust.

5 Remove from the oven and press the gingerbread into the surface while warm. *If freezing, leave to cool before adding the gingerbread, then wrap and freeze for up to two months. Defrost overnight.* Cool fully in the tin (overnight, if you have the time). Cut into squares. *Will keep in an airtight container for five days.*

PER SERVING 347 kJ • fat 20g • saturates 12g • carbs 36g • sugars 27g • fibre 2g • protein 4g • salt 0.2g



Show them you care

There's no greater gift than one from the heart and these recipes are sure to delight your loved ones

recipes CHETNA MAKAN, CASSIE BEST, AILSA BURT AND
HELENA BUSIAKIEWICZ *photographs* HANNAH TAYLOR-EDDINGTON

sriracha
bonnet
& mango
hot
sauce



Perfect for posting

Postbox non-alcoholic rum & raisin shortbread

Rum and raisin is a classic combo that's given a millionaire's makeover with this traybake. It makes a delicious surprise for far-away friends as it can slot through a letterbox.

MAKES 16 PREP 35 mins plus cooling
COOK 25 mins EASY V

220g unsalted butter, softened
75g golden caster sugar
200g plain flour
75g cornflour
200g dark chocolate, chopped
80g milk chocolate, chopped

For the caramel

90g salted butter
400g can condensed milk
2 tbsp golden syrup
2 tbsp dark brown soft sugar
2 tbsp non-alcoholic dark rum
80g raisins

1 Heat the oven to 200C/180C fan/gas 6 and line a 20cm square tin with baking parchment, leaving some overhanging. Make the shortbread by beating 170g of the butter and the sugar using an electric whisk until fluffy. Sift over the flour and cornflour and stir to

make a dough. Press into the tin, making sure it's level. Prick all over using a fork and bake for 15-20 mins until set and lightly golden. Leave to cool completely in the tin.

2 Meanwhile, make the caramel. Put the butter, condensed milk, golden syrup and dark brown sugar in a medium saucepan with a pinch of salt over a medium-low heat, and cook for 10-12 mins, stirring constantly, until thick, darkened and fudgy. Add the non-alcoholic rum and stir to combine – it will bubble up so be careful. Remove from the heat, stir in the raisins and leave to cool for

5 mins, before pouring onto the cooled shortbread base. Leave to cool and set completely.

3 Melt the dark chocolate and the remaining 50g butter together in short bursts in the microwave until glossy, or in a heatproof bowl set over a pan of simmering water, ensuring the bowl doesn't touch the water. Melt the milk chocolate in a separate bowl. Pour the dark chocolate over the set caramel layer then drizzle over the milk chocolate and swirl with a skewer. Put in the fridge to set. Slice into 16 squares and put in a gift box lined with baking parchment. *Will keep in an airtight container for three days.*

PER SERVING 436 kcals • fat 24g • saturates 15g •
carbs 47g • sugars 33g • fibre 2g • protein 4g •
salt 0.2g





Gift for a special teacher

Apple, cardamom & stem ginger granola

MAKES 1 large jar (10 servings)

PREP 10 mins **COOK** 30 mins

EASY **V**

100g mixed nuts (we used whole hazelnuts, pistachios, almonds and pecans)

15 cardamom pods, or ½ tsp ground cardamom

50ml vegetable oil

100ml maple syrup

75ml honey

3 balls of stem ginger, chopped, plus 2 tbsp syrup

2 tsp vanilla extract

300g rolled oats

50g mixed seeds (we used sunflower, pumpkin and linseed)

1 tsp cinnamon

50g soft dried apple rings, roughly chopped

50g raisins or dried cranberries

1 Heat the oven to 160C/140C fan/gas 3 and line a large baking tray with baking parchment. Roughly chop the nuts, leaving plenty of chunky pieces. Crack open the cardamom pods and lightly grind

the seeds using a pestle and mortar to release their aroma.

2 Mix the oil, maple syrup, honey, ginger syrup and vanilla in a large bowl. Add the chopped stem ginger, oats, seeds, cinnamon, chopped nuts, cardamom and ½ tsp sea salt. Mix everything together until well coated in the syrup mixture.

3 Tip onto the baking tray and spread out evenly. Bake for 20 mins, then stir and return to the oven for a further 10 mins. For chunky granola, leave to cool without stirring, then break up into pieces. If you prefer a finer texture, stir from time to time as the granola cools. Mix in the dried fruit. *Will keep in an airtight container for up to a month.*

PER SERVING 356 kcs • fat 16g • saturates 2g • carbs 44g • sugars 22g • fibre 4g • protein 7g • salt 0.3g

Presentation points

Store the granola in a sealed glass jar and stick on an ingredients label – either let the kids copy the ingredients list in their best handwriting or cut it out and stick onto a piece of card. Tie the jar with ribbons and a cinnamon stick, attach the recipe card and a gift tag. To fill a breakfast hamper, pack the granola along with posh teabags, coffee beans or pods, a mug, and jam or marmalade.



A secret Santa gift



Scotch bonnet & mango hot sauce

This is ideal for a chilli lover (the heat mellows with time).

MAKES 800ml **PREP** 20 mins
COOK 28 mins **EASY** V

3 banana shallots, trimmed and halved
5-7 scotch bonnet chillies (to taste), deseeded and stalks removed
2 large mangoes (around 650g), peeled and chopped
5 garlic cloves, peeled
125ml apple cider vinegar
4 tbsp tomato purée
75g light brown soft sugar
1 lime, zested and juiced
25g ginger, peeled and grated
1 tsp ground allspice
2 tsp ground cumin

1 If you'd like to create a smoky flavour for your hot sauce and you have good ventilation at home, turn on your extraction fan and heat a dry frying pan over a medium-high

heat. Once very hot, tip in the shallots and the chillies. Shuffle the pan occasionally, cooking until lightly charred all over, 6-8 mins. Set aside on a plate to cool and reserve the pan (don't wash it).

2 Tip the remaining ingredients into a blender and add the cooled charred chillies and shallots. Blend until smooth, then pour the mixture back into the frying pan.

3 Bring to a gentle simmer and leave to cook for 15-20 mins, until the flavours have infused. Season with 1 tsp salt and $\frac{1}{2}$ tsp finely ground black pepper, adding more of each if you like. Pour in 100-150ml boiling water from the kettle to create your preferred consistency. Leave until completely cool before pouring into sterilised bottles (see tip, right). *Will keep in a cool, dark place for three months. Once opened, store in the fridge for up to a month.*

GOOD TO KNOW vegan • low fat • gluten free

PER SERVING (1 tbsp) 17 kcal • fat 0.1g •

saturates none • carbs 4g • sugars 4g • fibre 0.3g • protein 0.3g • salt 0.1g

Presentation points

Store the hot sauce in sterilised swing top bottles and tie with a red checked ribbon. Get some colouring pencils out and design a fun label with the name plus storage instructions. To make the ultimate gift, pack into a gift box with a basting brush, a chilli apron and a meat box voucher – the ideal present for friends who love to feel the burn!

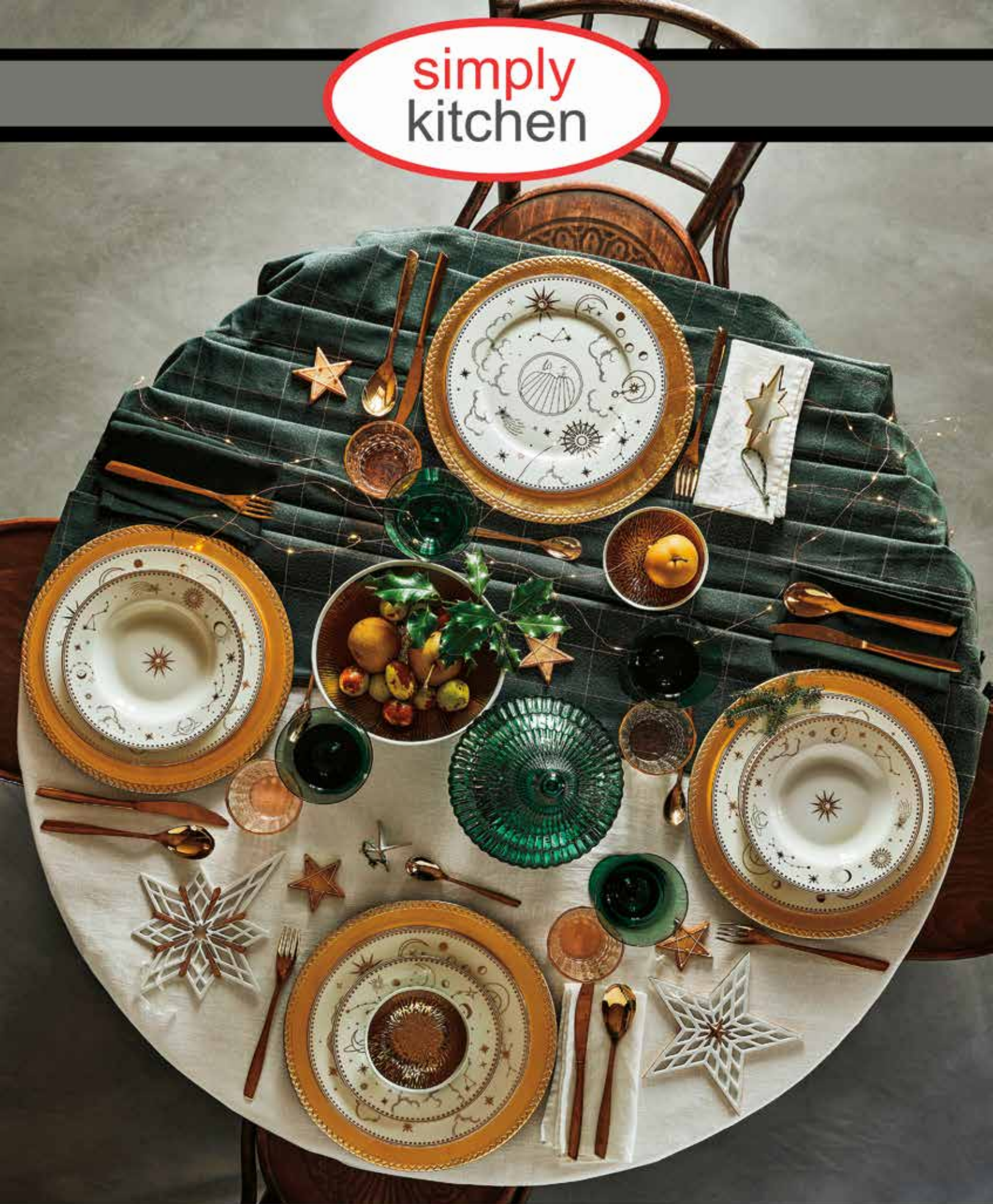


gf tip

HOW TO STERILISE BOTTLES

Wash the bottles with hot soapy water, then put on a clean wire rack set over a baking tray. Heat the oven to 140C/120C fan/gas 1 and put the rack and bottles in the oven for 15-20 mins, until completely dry.

simply kitchen



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photographs WILL HEAP

Citrus candle holders & garland





Citrus candle holders & garland

MAKES 3 candle holders and
1 short garland **PREP** 30 mins **EASY**

3 oranges
small, sharp knife
dessertspoon
small star-shaped biscuit cutter
(or a design of your choice)
3 tealight candles
large needle
brown string

1 Cut the tops off the oranges about two-thirds of the way up using a sharp knife. Working with them one by one, carefully push the knife between the orange peel and the flesh, cutting all the way around until the flesh is loose and can be pulled out (enjoy as a snack or in a smoothie). Scoop out any remaining bits using a dessertspoon, making sure all the flesh and fibres are pulled away, leaving behind the smooth, white pith.

2 Push the biscuit cutter through the orange peel to make a few holes all over and create a pattern – not too many (you want the orange peel to hold its shape).

3 Put a tealight in each orange peel holder and arrange on a table.

4 To make the garland, thread the needle with some brown string and pull it through the centre of each star-shaped orange peel offcut. Continue threading until all the offcuts are used, then cut the string to your desired length. Use the garland to decorate the tree or your Christmas table.



Potato print fabric for gift hampers

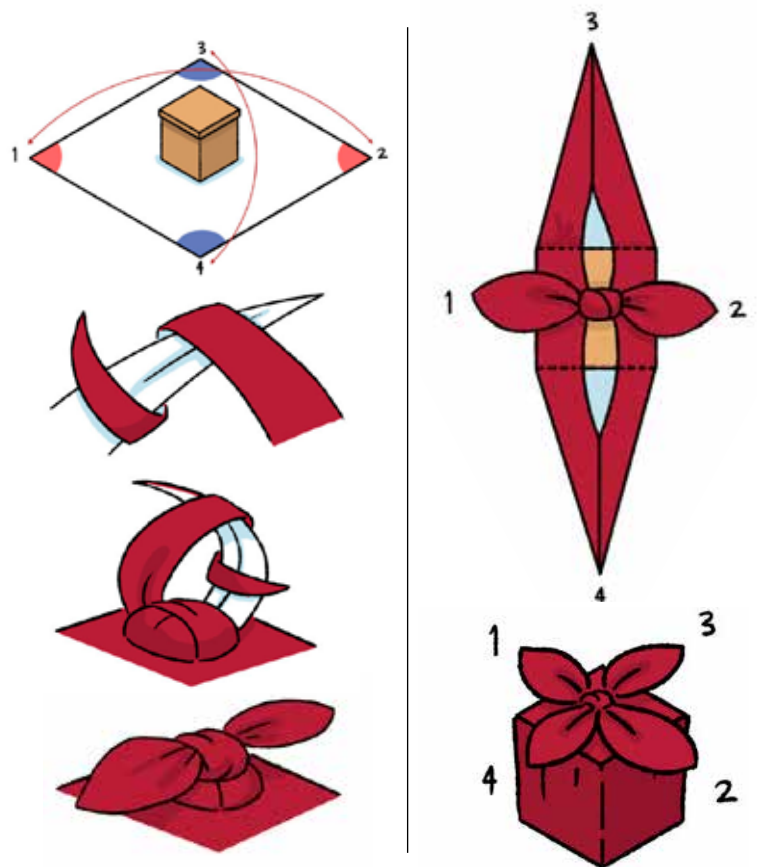
MAKES 1 PREP 1 hr plus overnight drying **MORE EFFORT**

old newspaper
square piece of ironed cotton fabric
(about 80cm x 80cm)
1 potato
small, sharp knife
marker pen
kitchen paper
paintbrush
acrylic fabric paints
gift box (about 19cm
x 19cm x 11cm high)

1 Lay some old newspaper out on a clean, dry, flat surface. Lay the fabric on top. Cut a potato in half using a sharp knife. Use a marker pen to lightly sketch your design onto the cut surface of the potato (we opted for a striped candy cane

with one half and a bauble with the other). Carefully cut out the space around your design using the knife. **2** Use some kitchen paper to pat the cut side of the potato dry. With the paintbrush, brush a thin layer of fabric paint over the design. Press the potato down firmly onto the fabric, making sure not to move it to avoid smudging the design. Apply more paint and repeat to make a pattern. Leave the fabric to dry completely overnight. **3** Once the fabric is dry, iron each side following the manufacturer's instructions for the paint. Lay the fabric out, printed-side down, and put your filled gift box in the middle. Tie a flat knot with corners 1 and 2, pulling the knot tightly on the hamper (see below). Then, tie another flat knot with corners 3 and 4 over the previous knot. This will give the pretty effect of a knot with four points.

How to tie a 4-point knot





*Fun for
kids*

Veg hero Christmas tree decorations

MAKES 3 PREP 30 mins plus drying
EASY

scissors
string
glue stick

- 1** Print out the template of the vegetable decorations (scan the QR code below) and cut them out.
- 2** Cut a length of string into three pieces for hanging on your tree.
- 3** Fold the decorations in half, and apply glue all over the back of them. Lay a piece of string along the crease that was created when folding the decorations, then neatly fold the decorations back together, ensuring the string stays along the crease and is secure. Tie the ends of the string together to make a loop. Leave to dry completely.
- 4** Trim any rough edges that don't line up, then use to decorate your tree.

Marshmallow snowflake for hot chocolate

MAKES 1 PREP 10 mins
NO COOK EASY V

4 cocktail sticks
1 large marshmallow (ensure vegetarian, if needed)
16 mini marshmallows (ensure vegetarian, if needed)

1 Push a cocktail stick all the way through the equator of the large marshmallow. Repeat with the remaining cocktail sticks, positioning them to create a starburst effect.
2 Push two mini marshmallows onto each exposed stick end to make a snowflake design. Use to garnish mugs of hot chocolate or wrap and gift as part of a hamper.



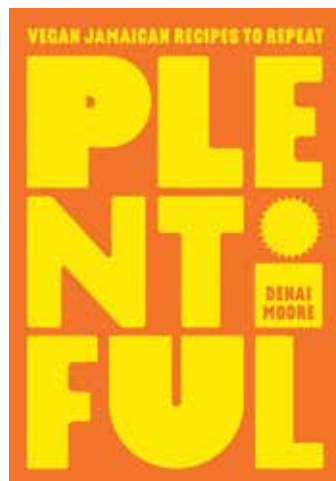
new
series!

MELISSA THOMPSON

Cooks The books

In this new series, our columnist *Melissa Thompson* recreates a recipe from one of her favourite cookbooks, so you can try it at home

words MELISSA THOMPSON recipe DENAI MOORE



Recipe taken from *Plentiful* by Denai Moore and not retested by us. Photography © Yuki Sugiura

In this cookbook, Denai Moore aims to redress the 'misrepresentation' of Jamaican food as a 'meat-heavy cuisine'. The result is a kaleidoscopic triumph; a showcase of the island's complex and vibrant food without any meat in sight. The book combines classic Jamaican dishes turned vegan, as well dishes inspired by island produce or by Denai's global travels as a touring musician.

There's mac and cheese, written as a single-serve recipe in an act of ultimate self-care. Ackee and saltfish is reimagined with heart of palm that excites me as a die-hard lover of the original, while the Jamaican green leaf callaloo is turned into pesto.

Born in Spanish Town, Jamaica, Denai grew up surrounded by beautiful seasonal produce. In 2016, she stopped eating meat and dairy and the following year hosted her first supper club, Dee's Table. *Plentiful* is not an ita! cookbook (a vegetarian diet and lifestyle adhered to by followers of the Rastafarian faith). This book is born out of foods that bring Denai joy.



Melissa runs recipe project Fowl Mouths, striving to drive change in the food industry. She's a vocal advocate for black and minority ethnic people in this field, and in 2022, won the PPA Writer of the Year award for her work on Good Food. Her debut book, *Motherland*, is out now.

🐦 @FowlMouthsFood

Cheesy 'beef' patties

MAKES 6 **PREP** 10 mins plus at least 2 hrs resting and cooling **COOK** 1 hr **EASY** **V**

2 tbsp olive oil or coconut oil
1 onion, diced
3 spring onions, finely sliced
2 tsp ground allspice
3 garlic cloves, finely chopped
1 scotch bonnet, deseeded and finely chopped
200g vegan mince
2 thyme sprigs, leaves picked and chopped
3 slices of vegan cheddar, halved non-dairy milk, for brushing
For the flavour paste
1 tbsp soy sauce
1 tbsp tomato purée
1 tbsp molasses
1 tbsp white miso paste
For the patty pastry
215g vegan butter block
400g plain flour, plus extra for dusting
4 tsp ground turmeric
1½ tsp caster sugar

1 First, make the pastry. Cut the butter into a 95g block and two 60g blocks and freeze for 20 mins. Cut the 90g block into cubes and keep chilled.

2 Tip the flour and turmeric into a food processor with ¾ tsp each salt and sugar. Add the cold, cubed butter and blitz until it resembles breadcrumbs. Slowly pour in 200ml cold water and blend to form a dough. Cover and chill for 1 hr.

3 Roll the chilled pastry into a rectangle, then grate over one of the 60g blocks of butter. Fold over both sides of the pastry rectangle to meet in the middle, and seal the edges. Fold again in the other direction. Seal, cover and chill for at least 30 mins, then repeat using the other block of butter.

4 Whisk together all the flavour paste ingredients in a small bowl.

5 Heat the oil in a frying pan over a medium heat and fry all the onions for 5 mins with a pinch of salt. Add the allspice, garlic and scotch bonnet and soften for 2 mins. Mix in the flavour paste and cook for 2 mins. Add the vegan mince, then stir in 150ml boiling water to lift any sticky bits from the bottom of the pan. Bring to the boil, then reduce to a simmer and add the thyme. Cook, covered, for 15-20 mins. Season, then transfer to a bowl to cool.

6 Heat the oven to 200C/fan 180C/gas 6. Roll out the pastry on a lightly floured surface to about 5mm thick. Cut out as many circles as you can using a standard round cutter. Add a heaped tbsp of the mince onto one half of each circle leaving a 1.5cm border. Top with a cheese slice and brush with a little water, then fold the empty half of the pastry over the filled side and crimp. Repeat for the remaining pastries. Put the patties on a baking tray and brush with a little non-dairy milk. Bake for 15-20 mins until golden and flaky.

GOOD TO KNOW vegan

PER SERVING 586 kcal • fat 34g • saturates 17g • carbs 53g • sugars 6g • fibre 5g • protein 16g • salt 2.1g

“

A showcase
of the island's
complex and
vibrant food
without any
meat in sight

”



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gf



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and get together p110



Tom Kerridge's

baked camembert p116



Sow, grow, glow

winter wonders p119



Next level

kedgeree p126

weekend

Mouthwatering dishes to dig into with your family and friends

★ ★ The friendsmas menu

Gather your friends for a relaxed celebration of the season – these recipes are special but simple to prepare, so you won't be stuck in the kitchen

recipes HELENA BUSIAKIEWICZ *photographs* HANNAH TAYLOR-EDDINGTON



Fregola with smoky
aubergine & nduja



Baked red onions
with ricotta

Baked red onions with ricotta

SERVES 6 PREP 15 mins
COOK 1 hr 45 mins EASY V

6 medium red onions, halved
2 tbsp olive oil
85g salted butter, cut into cubes
10g oregano sprigs
3 garlic cloves, finely grated
1 tsp nigella seeds
300g ricotta
crusty bread, to serve

1 Heat the oven to 160C/140C fan/gas 4. Put the onions cut-side up on a large baking tray, leaving space between each. Drizzle over the oil and dot over 35g of the butter. Season well. Scatter over half the oregano sprigs, then turn the onions over and add 100ml water to the tray.

2 Roast for 1 hr, then turn the onions over so they're cut-side up and roast for 30 mins more until caramelised, soft and jammy – a knife should go through them easily. Add a splash of water and scrape up any caramelised bits. Leave to cool slightly.

3 Meanwhile, melt the remaining 50g butter in a small saucepan over a medium heat, stirring until it starts to brown and smell nutty. Pick the leaves off the remaining oregano sprigs and finely chop, then add to the saucepan along with the garlic, nigella seeds and some seasoning. Cook for 2-3 mins until fragrant. Remove from the heat and pour into a heatproof bowl or jug.

4 When you're ready to serve, season the ricotta lightly with salt, then spread over a large serving platter. Arrange the onions on top, pouring over any roasting juices, then drizzle over the buttery sauce. Serve with crusty bread.

GOOD TO KNOW 1 of 5-a-day • gluten free
PER SERVING 272 kcs • fat 21g • saturates 11g •
carbs 12g • sugars 10g • fibre 3g • protein 6g
• salt 0.4g

Fregola with smoky aubergine & nduja

SERVES 6 PREP 45 mins
COOK 1 hr 30 mins EASY

3 tbsp olive oil
2 carrots, finely chopped
2 celery sticks, peeled and finely chopped
2 white onions, finely chopped
3 aubergines (about 750g)
3 garlic cloves, finely chopped
1 tsp fennel seeds
65g nduja
1 tbsp tomato purée
175ml red wine
400ml beef or vegetable stock
500g fregola
handful of parsley, chopped
grated parmesan and cooked kale (optional), to serve

1 Heat the oil in a deep flameproof casserole over a medium heat and, once shimmering, cook the carrots, celery and onions for 15-20 mins, stirring often until starting to soften and caramelise.

2 Meanwhile, put the aubergines on a tray and slide under a hot grill or griddle over a medium-high heat until they have broken down and collapsed, about 20 mins. Leave to cool slightly, then remove the skins and scoop the flesh into the casserole, breaking it up slightly with the spoon as you do. Add the garlic and fennel seeds, and cook for 2-3 mins more until fragrant. Stir in the nduja and tomato purée, and cook for 3-4 mins more until everything is darkened slightly and aromatic.

3 Pour in the wine and stock, and simmer for 1 hr 15 mins until thickened and rich.

4 About 15 mins before the end of the cooking time, cook the fregola in a pan of boiling salted water following pack instructions. Drain, reserving a large mugful of the cooking water. Add the fregola and reserved water to the aubergine ragu, stirring well to bring the sauce together. Scatter over the parsley and cheese, and bring to the table for everyone to help themselves. Serve with kale, if you like.

GOOD TO KNOW healthy • fibre • 2 of 5-a-day
PER SERVING 555 kcs • fat 14g • saturates 4g •
carbs 78g • sugars 10g • fibre 10g • protein 19g
• salt 0.5g

Festive rum & ginger punch

SERVES 6 PREP 10 mins EASY V

ice
300ml mince pie rum
150ml dark rum
3 tbsp grenadine
4 limes, juiced
10 dried or fresh orange slices
1 litre ginger beer

1 Fill a large jug with ice, then tip in the mince pie rum or spiced rum, dark rum, grenadine, lime juice and orange slices, and mix well.

2 Top up with the ginger beer, stir gently, and serve in ice-filled tumblers (we used star-shaped ice-cube moulds for a festive touch).

PER SERVING 210 kcs • fat none • saturates none •
carbs 15g • sugars 12g • fibre none • protein 0.1g •
salt 0.01g









Pistachio tiramisu

SERVES 8 PREP 35 mins plus at least 3 hrs chilling **NO COOK EASY V** †

3 eggs, separated
 100g caster sugar
 250g mascarpone
 2 tbsp marsala or coffee liqueur
 150ml double cream
 5 tbsp pistachio cream spread,
 plus 1 tbsp melted spread,
 for decorating
 200ml strong black coffee made
 with 1½ tbsp instant coffee
 granules, cooled
 75ml amaretto
 300g savoiardi sponge fingers
 25g regular or slivered pistachios,
 roughly chopped (you can find
 slivered pistachios online)

1 Line the base and sides of a deep 20cm loose-bottomed square tin with baking parchment. Beat the egg yolks and sugar together using an electric whisk until pale, thick and doubled in volume. Add the mascarpone and marsala, and whisk again for about 3 mins to combine.

2 Whisk the cream and 3 tbsp of the pistachio spread together in a separate bowl until the mixture just holds its shape, then fold this into the mascarpone mixture. Clean the beaters and whisk the egg whites to stiff peaks in a third bowl, then fold this into the pistachio-mascarpone mixture. Keep chilled.

3 Whisk the coffee, amaretto and 2 tbsp pistachio spread together in a shallow dish. Dip the sponge fingers into the mix briefly on both sides, then arrange in a single layer in the base of the tin. Spoon over a third of the filling, then repeat the process twice, alternating between the sponge fingers and filling.

4 Chill for 3-4 hrs, or overnight. Transfer to a serving plate, drizzle over the melted pistachio spread in a criss-cross pattern, and sprinkle the slivered pistachios around the edge. *Will keep chilled for two days.*

PER SERVING 570 kcals • fat 32g • saturates 18g •
 carbs 56g • sugars 39g • fibre 1g • protein 9g •
 salt 0.3g

Freeze ahead and get together

Stock your freezer with a few winning dishes and look forward to spending more time with your guests this festive season

recipes BBC GOOD FOOD TEAM *photographs* HANNAH TAYLOR-EDDINGTON

Bake your main
from frozen

Ox cheek cottage pie with
buttery mash topping

Make-ahead
dessert

Sunken chocolate, olive
oil & hazelnut cake



Ox cheek cottage pie with buttery mash topping

Add depth of flavour and chunky texture to classic cottage pie by using ox cheek – this makes it worthy of a special occasion.

SERVES 4 PREP 30 mins

COOK 4 hrs EASY 🌿 🍴

1 ox cheek, cut into chunks
2 tbsp vegetable or sunflower oil
2 carrots, roughly chopped
1 onion, finely chopped
2 celery sticks, finely chopped
2 garlic cloves, crushed or finely grated
2 tbsp plain flour
1 tbsp tomato purée
125ml red wine
500ml beef stock
2 tbsp Worcestershire sauce
2 thyme sprigs
1 bay leaf
cooked greens, to serve
For the mash topping
1kg potatoes, chopped
75ml whole milk
50g butter
freshly grated nutmeg
150g cheddar, grated

1 Pat the ox cheek dry with a clean tea towel or kitchen paper, then season well. Heat 1 tbsp of the oil in a large pan over a medium heat and brown the ox cheek all over, around 6-8 mins. Remove from the pan, leaving any oil behind.

2 Drizzle the remaining oil into the pan and turn the heat down to medium-low. Tip the carrots, onion and celery into the pan, stir and cook for 10-12 mins until softened but not golden. Stir in the garlic, cook for 1 min, then tip in the flour and tomato purée and cook for 1 min. Pour in the wine, cook for a few minutes to evaporate the alcohol, then add the stock, Worcestershire sauce, thyme and bay leaf. Put the ox cheek back into the pan, then cover and simmer for 3 hrs until tender. (You could also transfer everything to a slow cooker at this point and cook for 5 hrs on high or 7 hrs on low.)

3 About 30 mins before the ox cheek has finished cooking, bring a large pan of salted water to the boil and cook the potatoes for 15-20 mins until tender. Drain and leave in the colander for around 10 mins to steam-dry a little. If you're not

freezing this dish ahead, heat the oven to 180C/160C fan/gas 4. Mash the potatoes well, or press through a ricer to ensure they are finely mashed. With the mashed potato back in the pan, pour in the milk, add the butter, grate in a little nutmeg and stir until the butter has melted in the residual heat.

4 Shred the ox cheek in its gravy using two forks so that it's broken down a little – this will help ensure the potato sits evenly on top. Tip the ox cheek mixture into a freezable ovenproof dish, then spoon over the mash. Use a fork to drag ridges through the mash, then scatter over the cheese. Bake for 30-40 mins until the topping is golden. *To freeze the pie, leave to cool completely after adding the mash topping, then cover with foil. Will keep frozen for up to three months. Cook from frozen at 180C/160C fan/gas 4 for 1 hr–1 hr 15 mins until piping hot throughout.* Serve with cooked greens, if you like.

GOOD TO KNOW calcium • fibre • vit c • 1 of 5-a-day

PER SERVING 736 kcals • fat 37g • saturates 18g • carbs 55g • sugars 9g • fibre 7g • protein 37g • salt 1.7g



Sunken chocolate, olive oil & hazelnut cake

With its flourless sponge, this cake will sink and crack when it comes out of the oven, but that's part of its charm – you'll have a lovely crunchy topping that gives way to a soft, gooey middle. Ideal for guests who can't eat gluten.

SERVES 8-10 PREP 20 mins plus cooling COOK 1 hr 10 mins EASY 🌿 🍴

100g blanched hazelnuts, roughly chopped
175ml extra virgin olive oil, plus extra for the tin
200g 70% dark chocolate, roughly chopped
5 eggs, separated
175g golden caster sugar
1 tbsp icing sugar and vanilla ice cream, to serve

1 Heat a dry frying pan over a medium heat and tip in the hazelnuts. Toast, shaking the pan

from time to time, until golden and fragrant. Transfer to a plate to cool completely, then tip into a food processor and blitz until finely chopped, like breadcrumbs.

2 Oil and line the base and sides of a 23cm springform cake tin. Tip the chocolate into a heatproof bowl and set over a pan of simmering water, making sure the base of the bowl doesn't touch the water. Melt the chocolate, giving it a stir every now and then. Alternatively, melt in short blasts in the microwave. Once fully melted, remove from the heat and slowly pour in the olive oil, whisking constantly until smooth and glossy.

3 Beat the egg yolks and 50g of the caster sugar in another bowl until pale and thickened, around 5 mins. Gently fold the whisked yolk mixture into the chocolate mixture along with the chopped hazelnuts and a pinch of sea salt. (The ingredients don't need to be fully combined yet.) Set aside.

4 Whisk the egg whites and the remaining sugar together in a separate bowl, using a stand mixer or an electric whisk, until medium soft peaks form. Use a large metal spoon to stir a little of the whites into the chocolate mixture to loosen, then gently fold in the remainder. Carefully pour the batter into the prepared tin. *Will keep wrapped in the freezer for up to two months.*

5 If not freezing the cake, heat the oven to 180C/160C fan/gas 4 and bake for 35-45 mins. To bake from frozen, heat the oven as above, but bake for 55-60 mins, until a skewer inserted into the middle comes out almost clean, with just a few crumbs clinging to it. Leave to cool in the tin until warm, then carefully remove the base and sides of the tin. Dust over the icing sugar and serve with scoops of vanilla ice cream, if you like.

GOOD TO KNOW gluten free

PER SERVING (10) 448 kcals • fat 35g • saturates 9g • carbs 25g • sugars 23g • fibre 3g • protein 7g • salt 0.1g

gf tip

You can also use walnuts or almonds instead of hazelnuts.

'Everything' bagel cheese straw

'Everything' bagels are typically topped with a mix of sesame and black sesame seeds, dried onion flakes and sea salt. They're a great match with soft cheese and smoked salmon. Here we've used those flavours in a cheese straw to snack on with cocktails.

MAKES 20 **PREP** 25 mins
COOK 20 mins **EASY** ✨

500g all-butter puff pastry
plain flour, for dusting
1 egg, beaten
1 tsp onion flakes
1 tbsp sesame seeds
1 tbsp black sesame seeds
1 tsp flaky sea salt
125g soft cheese
50g parmesan, grated
smoked salmon, capers and lemon wedges, to serve (optional)

1 Line a baking sheet with baking parchment. Roll out the puff pastry on a lightly floured surface to a rectangle roughly the thickness of a 50p coin. Brush the surface with a thin coating of beaten egg. Mix the onion flakes, seeds and flaky sea salt, then scatter over the pastry, pressing gently to help them stick. Dust with a little flour to dry out any sticky areas.

2 Flip the pastry onto a floured sheet of baking parchment so the seedy topping is now underneath. Spread over the soft cheese, then scatter with the parmesan. Season with a little black pepper. Fold the pastry in half, like closing a book. Lightly roll the pastry just to help the two sides stick.

3 Use a sharp knife or pizza cutter to cut the pastry into long strips. Twist each strip a few times to make the classic cheese straw shape and lay on the baking tray, pressing the ends onto the tray to prevent them from unravelling in the oven. Chill for at least 20 mins. *Will keep frozen for two months.*

4 Heat the oven to 200C/180C fan/gas 6 and bake for 20 mins. *Bake for 25 mins from frozen.* Leave to cool for a few minutes before serving alongside smoked salmon and capers, if you like, with a few lemon wedges to squeeze over the salmon.

PER SERVING 132 kcals • fat 9g • saturates 5g • carbs 8g • sugars 1g • fibre 1g • protein 3g • salt 0.6g

Pre-prepped nibbles



Freeze for brunch

Hash browns with chorizo

With an eye on reducing waste, we've left the potatoes for these hash browns unpeeled. They are always a hit for a big brunch with friends or just to have stashed in the freezer ready to reheat whenever you fancy.

MAKES 6 **PREP 15 mins**
COOK 30-40 mins **EASY** ✨

3 tbsp sunflower oil
300g cooking chorizo, peeled and chopped or crumbled
1 onion, finely chopped
1kg potatoes (Maris Piper or King Edward), unpeeled
2 tbsp cornflour or plain flour
your choice of toppings (we used poached eggs, sliced avocado and roasted cherry tomatoes), to serve

1 Heat 1 tbsp of the oil in a frying pan over a low-medium heat and fry

the chorizo for about 5 mins until it starts to release its oil and become crispy. Add the onions and cook for a further 8-10 mins until softened.

2 Coarsely grate the potatoes, skin and all, then tip into a large sieve or colander and squeeze out as much water as you can (or wring out in a clean tea towel). Tip into a bowl and scrape in the chorizo and onions along with all the oil from the pan, then sprinkle in the cornflour or flour and season generously with salt and black pepper. Toss everything together to combine.

3 Divide the mixture into six equal portions and shape into patties. Heat the remaining oil in a large frying pan over a medium heat, then fry for about 4-5 mins on each side, or until golden brown and crisp – you may need to do this in batches. Transfer to a plate lined with kitchen paper to drain off excess oil.

4 To freeze, place the hash browns on a baking sheet lined with baking parchment, making sure they don't touch. Put in the freezer for 1 hr, then transfer to a resealable freezer bag or an airtight container. *Will keep frozen for up to three months. Reheat in the oven at 200C/180C fan/gas 6. Arrange the frozen hash browns on a baking sheet lined with baking parchment. Bake for 15 mins until piping hot and crisp.*

5 Serve with your choice of toppings. We topped ours with poached eggs, sliced avocado, roasted cherry tomatoes and a few grinds of black pepper.

GOOD TO KNOW vit c

PER SERVING 421 kJ • fat 22g • saturates 7g •
carbs 38g • sugars 3g • fibre 4g • protein 15g •
salt 1.8g

gf tip

To make these vegetarian, simply leave out the chorizo.

Pancetta, cheddar & cranberry croquettes

These are a little effort, but once they're stored in your freezer, you've got a quick starter that takes just minutes to cook.

SERVES 6 **PREP** 45 mins plus
2½ hrs chilling **COOK** 45 mins
MORE EFFORT ✨ 📖

125g pancetta
40g unsalted butter
½ nutmeg, grated
1 tsp mustard powder
½ tsp smoked paprika
5g freshly picked thyme leaves
90g plain flour
300ml whole milk
3 tbsp cranberry sauce, plus extra
for serving
100g mature cheddar, coarsely
grated
2 eggs, beaten
75g panko breadcrumbs
vegetable oil, for deep-frying

1 Tip the pancetta into a cold medium saucepan and set over a medium heat. This encourages the fat to render, making the pancetta extra crisp. Cook for 8-10 mins, until crisp and golden. Remove with a slotted spoon to a plate lined with kitchen paper to drain. Set aside.

2 In the same pan, melt the butter over a medium heat until foaming. Add the nutmeg, mustard powder, paprika, thyme and 40g of the flour, and season. Cook for 1 min, until fragrant. Slowly add the milk, bit by bit, whisking constantly, until you have a smooth, thick sauce. Remove

from the heat, and stir in the cranberry sauce, cheddar and pancetta, mixing well. Season with a little salt and lots of black pepper. Scrape into a shallow bowl, then cover and chill in the fridge for about 2 hrs until cold and solid.

3 Tip the remaining 50g flour into a shallow bowl, the eggs in a second shallow bowl and the breadcrumbs in a third. Using slightly wet hands, form the mix into torpedo shapes, weighing about 25g. Gently roll in the flour, then the egg and finally the breadcrumbs. Arrange on a baking tray lined with baking parchment. Put in the fridge to chill for at least 30 mins. *Will keep covered and frozen for up to three months*

4 Fill a saucepan no more than a third full with oil. Heat to 180C, or if you don't have a thermometer, a cube of bread dropped in should brown in 15 seconds. Carefully add a few croquettes to the pan at a time, and cook for 4-5 mins, until golden and crisp. To cook from frozen, fry for 5-6 mins. Remove from the oil using a slotted spoon or spider and drain on a wire rack. Sprinkle with a little sea salt and serve with extra cranberry sauce for dipping.

PER SERVING 411 kcal • fat 27g •
saturates 11g • carbs 26g • sugars 6g •
fibre 1g • protein 15g • salt 1.2g

Get-ahead
starter





Tom Kerridge's baked camembert

Tom takes classic tear-and-share bread
with molten cheese to new heights

photographs HANNAH TAYLOR-EDDINGTON

Baked camembert to share has become a must-eat at Christmas over the years – maybe it's a ski thing we've adopted – either way, I'm very glad it's made its way onto the festive essentials list. Whether it's as a starter or a very decadent cheese

course, few food sensations top dipping warm home-baked bread into oozy melted cheese.

You can make my recipe even more luxurious by stuffing the buns with mozzarella, or drizzling with truffle butter.

*Happy Christmas,
Tom x*

“
*Few food sensations top
dipping warm home-baked
bread into oozy melted cheese*”



Our contributing editor Tom Kerridge is a broadcaster, chef-owner of restaurants in London and Marlow and cookbook author.

  @ChefTomKerridge



Baked camembert & brioche bun wreath

To add a bit of crunch, I've topped the cheese with a layer of herby breadcrumbs.

SERVES 6 PREP 1 hr plus at least 1 hr 30 mins rising **COOK** 30 mins
MORE EFFORT

1 camembert (about 250g)
in a wooden box (see tip, right)
50g panko breadcrumbs
1 tsp fresh thyme leaves
7 fresh bay leaves, to serve
(optional)

cranberry sauce or chilli jam,
to serve

For the brioche buns

600g strong white bread flour,
plus extra for dusting
7g sachet fast-action dried yeast
2 tsp golden caster sugar
3 eggs, lightly beaten
200ml milk, warmed
150g butter, softened

- 1 First, make the brioche dough. Put the flour, yeast, sugar and 2 tsp salt into the bowl of a stand mixer fitted with a dough hook. Pour 2 tbsp of the beaten egg into a small bowl and set aside. Tip the rest of the egg into the mixer bowl along with the warmed milk. Mix on a medium speed until the mixture comes together to form a dough, then carry on mixing for 5 mins on a medium speed, or until springy and glossy.
- 2 With the machine still running, add the butter, a small piece at a time, until fully incorporated, about

8-10 mins. At first, it will look like it's not coming together, but keep working the dough, scraping down the sides of the mixing bowl as you go. Once all the butter has been worked in, carry on mixing for a minute or two until smooth. Form into a ball and cover the bowl with a tea towel. Leave for about an hour until doubled in size.

- 3 Tip the dough out onto a floured surface and knead to knock out the air, then divide into 24 equal pieces, roughly weighing 45g each, and roll each into a ball. Take the cheese out of the box, set aside and put the empty box in the middle of a large baking tray lined with baking parchment. Arrange a ring of 8-10 dough balls around the box, then another ring of balls around that one, fitting them into the gaps. Leave to prove in a warm place for 30 mins or chill for a few hours.
- 4 Heat the oven to 200C/180C fan/gas 6. Brush the dough balls with the reserved beaten egg, sprinkle with salt and use a pair of scissors to make a snip in the top of each one to give them a spiked effect. Unwrap the cheese and return to the wooden box. Sprinkle over the breadcrumbs and thyme leaves, and bake for 25-30 mins until the dough balls are golden brown. Leave to cool for 5 mins, then scatter over the bay leaves, if using, and serve with cranberry sauce or chilli jam.

GOOD TO KNOW calcium • folate

PER SERVING 770 kJ • fat 35g • saturates 21g •
carbs 84g • sugars 4g • fibre 4g • protein 27g •
salt 3g

5 more ideas

•Garlic brioche buns

To add another layer of flavour to the wreath, make garlic butter to brush over it. Melt **80g butter** with **2 crushed garlic cloves**, then stir through **2 tbsp chopped parsley** and drizzle this over the baked wreath while it's still warm.

•Cheese-stuffed brioche buns

For double cheese action, roll each ball of dough around a **small piece of mozzarella** in step 3. It will melt as the brioche bakes to give you even more gooey cheese to enjoy.

•Cheese swap

I've chosen camembert as it's easy to find in a

box for baking, but if you want to switch it up, try a **Tunworth**, a similar cheese that's made in Hampshire. It's available online or in some supermarkets.

•Christmas truffle

For a bit of Christmas luxury, any **truffle-flavoured food** such as **oil, salt, butter**, or **paste** would work well drizzled over or served with the wreath.

•Get ahead

Bake the buns around the box without the cheese up to a day ahead, then remove the box and bake the cheese when needed and simply pop it into place to serve with the cooled buns.

sow
grow
glow

Sow, grow, glow: *Winter wonders*

Make the best use of fresh leeks and kale, and discover a new spin on carrot cake. Plus, gardening expert **Ingrid Chiu** on how to grow your own produce

recipes SAMUEL GOLDSMITH

photographs HANNAH TAYLOR-EDDINGTON

THE BENEFITS OF GROWING YOUR OWN

Discover the satisfaction of nurturing produce from seed to plant, then turning your homegrown harvest into something delicious. As well as lowering your shopping bills, garden-fresh fruit and veg is more nutrient-rich than shop-bought, and only picking what you need reduces waste. Plus, being outdoors or losing yourself in a kitchen project can improve your sense of well-being. ▶

Kale caesar salad

SERVES 2 as a main or 4 as a light lunch **PREP** 20 mins
COOK 5 mins **EASY**

400g kale, tough stems removed and leaves torn into large pieces
2 tbsp olive oil
2 thick slices sourdough, torn into chunks
2 Little Gem lettuces, leaves separated
1 avocado, roughly chopped (optional)
30g parmesan, shaved
For the dressing
1 garlic clove, finely grated
2 anchovies in oil, finely chopped
15g parmesan, finely grated
5 tbsp mayonnaise
1 tbsp white wine vinegar

1 Combine the kale with 1 tbsp of the olive oil and a good pinch of salt in a large bowl, and massage the oil

into the leaves for a minute before setting aside to tenderise a little.

2 Heat the oven to 200C/180C fan/gas 6. Scatter the bread on a large roasting tray, then drizzle over the remaining 1 tbsp oil. Toss to coat the bread, then bake for 10 mins until golden and crisp. Remove from the oven and set aside.

3 Toss together the kale, lettuce, avocado, if using, and shaved parmesan until evenly mixed.

4 Combine the dressing ingredients in a small bowl and mix together until well combined. You can also do this in a jar – put the lid on and shake well. Loosen with a little water (it should be the consistency of yogurt), then pour over the salad. Scatter over the sourdough croutons and toss again, then grind over some black pepper and serve.

GOOD TO KNOW calcium • folate • fibre • vit c •
2 of 5-a-day

PER SERVING (4) 378 kcal • fat 25g • saturates 4g •
carbs 21g • sugars 4g • fibre 7g • protein 13g • salt 1.1g

SOW AND GROW

Plan ahead: kale

- Seedlings should be planted firmly in moist, well-drained soil, in full sun to partial shade.
- Plants will benefit from adding well-composted manure to the soil before planting. And a good mulch is also helpful to keep plants moist and weed-free. Remove any flower shoots to encourage the production of plenty of healthy leaves.



Chicken, leek & ham pie

SERVES 6-8 PREP 20 mins

COOK 1 hr 5 mins EASY * !

1 tbsp vegetable oil
600g chicken thigh fillets, roughly chopped
60g butter
2 leeks, around 400g, trimmed and sliced
2 garlic cloves, finely chopped or grated
125ml white wine
60g plain flour, plus extra for dusting
400ml chicken stock
250ml milk
2 bay leaves
few thyme sprigs
180g ham (either thick sliced or leftover cooked ham), roughly chopped
500g pack puff pastry
1 egg, beaten

1 Heat the oil in a large frying pan or saucepan over a medium heat and fry the chicken until browned all over (it doesn't need to be cooked through at this point), around 6-8 mins. Remove to a plate, leaving the oil in the pan.

2 Tip the butter into the pan and fry the leeks for 8-10 mins on a medium-low heat until softened but not golden. Stir in the garlic and cook for 1 min more. Pour in the white wine and cook for a few minutes so the alcohol evaporates and the liquid reduces a little.

3 Sprinkle over the flour and stir until a thick paste has formed and no dry flour remains. Gradually pour in the stock, stirring well

between each addition until combined, about 5 mins. Pour in the milk, then bring to a simmer and cook for 1 min, stirring all the time to prevent lumps forming. Stir in the bay leaves, thyme, browned chicken and ham. Season with lots of freshly ground black pepper and a pinch of salt (the stock and ham will add salt, so season to taste). Pour into a large pie dish (ours was 30cm x 20cm cm). *Will keep for two days in the fridge, or in the freezer for three months. Leave to cool completely first, then defrost thoroughly in a fridge overnight before continuing with step 4.*

4 Heat the oven to 200C/180C fan/gas 6. Lightly dust the worktop with flour, then roll out the puff pastry to 1/2cm thick. Cut a disc of pastry big enough to cover the pie dish with a little overhang. Lightly brush the rim of the pie dish with some of the egg, then lay the pastry over the filling and the rim of the dish. Crimp the edges and use any pastry offcuts to decorate the pie, if you like, using the egg to help them stick. Glaze the whole pastry top with more egg, then bake for 45 mins-1 hr until golden and the filling is piping hot. *The pie can be chilled before glazing for up to two days, or freeze, covered, for up to three months (you will need to freeze in a freezable ovenproof dish). Can be cooked from frozen, for 1 hr-1 hr 30 mins until piping hot all the way through.*

PER SERVING (8) 533 kcal • fat 32g • saturates 15g • carbs 29g • sugars 4g • fibre 4g • protein 27g • salt 1.7g

SOW AND GROW

Plan ahead: leeks

- Sow seeds in pots or modules of peat-free seed or multi-purpose compost in spring. Keep pots moist and plant out in summer, either individually, using a dibber, or in small clumps. Harvest leeks from autumn. Some varieties are hardy and can be harvested right through to spring.
- Leeks need a sunny, sheltered site in well-drained soil with plenty of added manure or fertiliser.



Air-fryer carrot cake

SERVES 8 **PREP 20 mins** plus cooling
COOK 25-45 mins **EASY** **V**

150ml vegetable oil, plus extra
for the tin
175g self raising flour
½ tsp ground cinnamon
nutmeg, for grating
200g light brown soft sugar
1 tsp vanilla extract
2 eggs
100g pecans, roughly chopped
150g carrots (around 2), grated
50g raisins
For the icing
50g butter, softened
150g icing sugar, sifted
50g soft cheese

1 First make the icing. Combine the butter and icing sugar in a bowl and beat together until smooth. Beat in half the cheese. Once fully combined, beat in the remaining half. Set aside in the fridge.
2 Heat the air-fryer to 160C. Oil and line a 20cm cake tin or 1 litre loaf tin – you need to choose a cake tin that fits in your air-fryer.

3 Tip the flour, cinnamon, a good grating of nutmeg and sugar into a bowl and mix to combine. Break up any clumps of sugar with your fingers. Set aside. Combine the oil, vanilla and eggs in another bowl or jug, then mix into the dry ingredients. Fold in most of the chopped pecans (reserving some to decorate with later), the carrots and raisins, then pour into your prepared cake tin. Bake in the air-fryer for 25-45 mins depending on which cake tin you've used (25 mins for the round cake tin), checking after 15 mins. If the top begins to brown too much, cover the cake with foil.

4 To check the cake is ready, insert a skewer into the centre – it should come out clean. If not, cook for another few minutes and check again. Leave to cool for 15 mins, then remove from the tin and leave to cool completely on a wire rack for around 45 mins. Spread the icing over the top, grate over a little more nutmeg, if you like, and decorate with the remaining pecans.

PER SERVING 593 kcals • fat 34g • saturates 6g •
carbs 66g • sugars 49g • fibre 2g • protein 5g •
salt 0.4g

gf tip

If you want to make muffins out of the batter instead of a whole cake, you'll need to air-fry for 10-15 mins at 160C.

SOW AND GROW

Plan ahead: carrots

- Sow carrot seeds sparingly in drills in prepared soil from March to June. Cover with a thin layer of soil and water with a watering can with a rose attached. Carrot seeds should germinate within a couple of weeks. It's best to avoid thinning carrots to stop carrot root fly, but keep the area weed-free and water only in very dry spells. Carrots take up to three months to grow – you should be harvesting fresh carrots around 14-16 weeks after sowing.



Shoot director LAURIE NEWMAN | Food stylist ELLIE JARVIS | Stylist HANNAH WILKINSON
Other images FAIZ BALABIL, MATTHEW TAYLOR / ALAMY STOCK PHOTO

Next level kedgeree

Make brunch an event to remember

recipe BARNEY DESMAZERY photograph TOM REGISTER

There are two types of kedgeree: one that's light and fluffy like a pilau, then the stickier, more indulgent one that we're focusing on here. Instead of using the traditional flour-thickened sauce (which can easily become stodgy), we've used cream to complement smoked haddock and a stock-based curry sauce to pack in the flavour. It's all topped off with the perfect poached egg.

SERVES 4 PREP 30 mins
COOK 45 mins MORE EFFORT

600ml vegetable or chicken stock
300g smoked haddock fillets
25g butter
1 large onion, sliced
4 garlic cloves, sliced
thumb-sized piece of ginger, peeled and chopped
1 tsp each fennel and cumin seeds
4 cardamom pods, lightly crushed
4 bay leaves
1 tbsp tomato purée
2 tsp mild curry powder
small bunch of coriander, leaves picked, stalks chopped
150ml double cream
250g basmati rice
4 eggs
100g frozen peas (optional)
¼ lemon, juiced
pinch of garam masala, to serve

1 Bring the stock to a simmer in a saucepan, then add the smoked haddock and poach for 5 mins, or until just cooked through. Remove from the stock and flake into large chunks. Set aside. *Will keep, covered and chilled, for up to two days.*

Reserve the poaching liquid.

2 Melt the butter in a shallow pan over a medium heat and fry the onion, garlic, ginger, spices and bay leaves for 5-6 mins, or until the onions start to colour a little. Stir in the tomato purée, curry powder and coriander stalks, and cook for a few minutes until softened and sticky. Pour in the reserved stock and the cream. Season, stir, and bring to the boil. Reduce the heat

and simmer for 15 mins to reduce the liquid by half. Strain through a sieve into a container, pressing the onions to squeeze out the liquid. *Will keep covered and chilled, for up to two days.*

3 Rinse the rice in cold water several times, then put in a pan with enough cold water to cover by 1½cm. Cover the pan, then bring to the boil over a high heat. Stir, cover again, reduce the heat to low and cook undisturbed for 2 mins. Remove from the heat, leave for 10 mins, then fluff up using a fork. Cover again and leave for 5 mins. *To get ahead, you can cook the rice the day before and keep chilled.*

4 Poach the eggs in a pan of simmering water (or make boiled eggs to your liking), then set aside on a sheet of kitchen paper to drain. Reheat the sauce in a large, shallow pan over a low heat until simmering, then stir in the cooked rice and frozen peas, if using, and cook until the rice is piping hot. Stir through most of the coriander leaves and lemon juice. Spoon into warm bowls and top with the poached eggs, the rest of the coriander and a sprinkling of garam masala. Serve straightaway.

GOOD TO KNOW 1 of 5-a-day
PER SERVING 549 kcal • fat 27g • saturates 16g •
carbs 53g • sugars 6g • fibre 4g • protein 20g •
salt 1.2g



Our top tips

SAVE TIME

At Christmas, you'll want to spend quality time with guests, so elements of this recipe can be prepped ahead.

FLUFFY RICE

Achieving perfectly fluffy basmati rice may seem difficult, but follow our instructions in step three and you can't go wrong.



Shoot director: FREDIE STEWART,
JORDAN EDMUNDS-MOORE
Food stylist: KATIE MARSHALL
Stylist: JENNY JOGLEDEN

SMOKY NOTES

Lock in the smoky flavour of the haddock by using the stock it was poached in to create the base of the sauce.

SILKY SMOOTH

Using cream, not flour, to enrich the sauce means that you have a velvety (and never stodgy) finish.

AN EGG ON TOP

The runny yolk of a poached egg makes the dish even richer, but if you prefer traditional boiled eggs, cook for 9 mins, then peel and quarter them.

TOUCH OF SPICE

Rather than use garam masala in the base, we've used it as a seasoning for a final layer of flavour that works well with the eggs.

PEAS IF YOU PLEASE

We like the pops of freshness that frozen peas bring, but they are optional.



ABOVE ELEVEN

DUBAI



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family



Heading home for Christmas

Pack some snacks for the journey, plus homemade bakes
to share with your loved ones when you get there


recipes AILSA BURT *photographs* MYLES NEW





Cheesy cauliflower flask soup

Keep warm with a hearty soup that can be decanted into a flask for a car or train journey.

SERVES 6-8 **PREP** 15 mins
COOK 45 mins **EASY** 

1 cauliflower (about 1kg)
1 tbsp olive oil
1 onion, finely chopped
2 celery sticks, finely chopped
1 garlic clove, crushed
small handful of thyme
1 large potato (about 340g),
cut into chunks
500ml milk
600ml vegetable stock
100g mature cheddar, grated
For the croutons
200g sourdough or other crusty
bread, torn into bite-sized chunks
1 tsp dried mixed herbs
1 tsp garlic granules
25g parmesan or vegetarian
alternative, finely grated
2 tbsp olive oil

1 Trim the cauliflower and discard any wilted leaves, then roughly chop the florets, stalk and remaining leaves. Heat the oil in a large, deep saucepan over a medium heat, tip in all the cauliflower pieces, the onion, celery, garlic, thyme and a large pinch of salt, cover partially with a lid and cook for 15-20 mins until all the vegetables have softened.

2 Tip in the potatoes, milk and stock, and bring to a simmer. Season well with black pepper, then

continue to simmer for 15-20 mins, partially covered, until everything is fall-apart tender. Remove from the heat and discard the thyme. Blitz until smooth using a hand blender, then return to a low heat and stir in the cheese until fully melted. Season and add a splash more stock or milk if it's too thick. *Will keep chilled for up to three days, or frozen for two months.* If travelling, decant into a heatproof flask.

3 To make the croutons, heat the oven to 190C/170C fan/gas 5. Tip

all the ingredients onto a large baking tray and toss together using your hands. Season and bake for 15-17 mins until golden. Leave to cool completely on the tray. *Will keep in an airtight container for up to three days.* Sprinkle a handful of croutons over the soup or into the flask just before serving.

GOOD TO KNOW low fat • low cal • calcium • folate • vit c • 1 of 5-a-day

PER SERVING 301 kcs • fat 14g • saturates 6g • carbs 29g • sugars 9g • fibre 5g • protein 13g • salt 1g





Mincemeat flapjacks

These make the perfect travel companion, and are great if you're craving the Christmassy taste of mince pies.

MAKES 16 **PREP** 10 mins plus cooling
COOK 45 mins **EASY** **V**

175g unsalted butter, plus extra for the tin
100g golden syrup
1 tbsp treacle
175g light brown soft sugar
250g porridge oats
100g fruit & nut mix, roughly chopped
350g mincemeat (vegetarian, if needed)

1 Butter a 20cm square tin and line with baking parchment. Heat the oven to 180C/160C fan/gas 4. Melt the butter, syrup, treacle and sugar together in a large pan over a medium-low heat. Stir in the oats, fruit & nut mix, mincemeat and a pinch of salt until fully combined, then tip into the prepared tin.

2 Press the mixture into an even layer using a silicone spatula, ensuring it's packed tightly. Bake for 30-35 mins until golden. Leave to cool in the tin for 30 mins, then transfer to a wire rack to cool completely. Cut into squares to serve. *Will keep in an airtight container for up to five days.*

PER SERVING 297 kcal • fat 13g • saturates 6g • carbs 41g • sugars 31g • fibre 2g • protein 3g • salt 0.1g

Elote muffins

Inspired by Mexican street-food snack, elote, these savoury muffins make an excellent breakfast or afternoon pick-me-up when you're on the go.

MAKES 12-16 PREP 10 mins

COOK 20 mins EASY V *

300g self-raising flour
1 tsp baking powder
½ tsp bicarbonate of soda
1 tbsp caster sugar
150g mayonnaise
2 eggs, beaten
150ml buttermilk
285g can sweetcorn, drained
200g feta, crumbled
10g coriander, finely chopped
4 spring onions, finely sliced
1 lime, zested
½ tsp mild chilli powder (optional)

1 Heat the oven to 200C/180C fan/gas 6 and line a 12-hole muffin tin with paper cases. Mix the flour, baking powder, bicarb, sugar and 1 tsp salt together in a bowl, make a well in the centre using the spoon. Set aside. Whisk the mayo, beaten egg and buttermilk together in a jug and pour into the dry ingredients. Slowly mix the wet mixture into the dry. Once almost combined, mix in the sweetcorn, feta, coriander, spring onions, lime zest and chilli powder, if using, and fully combine.
2 Divide the mixture between the cases and bake for 15-20 mins until golden brown, risen and a skewer

inserted into the centre comes out clean. Leave to cool for a few minutes in the tin, then transfer to a wire rack to cool completely, or serve slightly warm. *Will keep in an airtight container for up to three days or frozen for three months (leave to cool completely first). Defrost overnight and warm through in a microwave or oven on the lowest setting.*

PER SERVING 191 kcs • fat 11g • saturates 3g • carbs 18g • sugars 3g • fibre 1g • protein 5g • salt 1g



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health

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hearty & wholesome

Bake a warming pie that packs in four of your five-a-day and vitamin C for a healthy immune system *recipe* SARA BUENFELD *photograph* TOM REGISTER

Spicy beef & black bean pie

Not only is this a comforting dish, it also looks special enough to serve to guests. We've added a portion of broccoli on the side, so the whole meal adds up to four of your five-a-day.

FOLATE

FIBRE

4 OF 5-A-DAY

SERVES 4 **PREP** 10 mins
COOK 1 hr 30 mins **EASY** ✨

2 tbsp rapeseed oil
375g pack lean stir-fry beef strips
3 large garlic cloves, sliced
1 tbsp smoked paprika
500ml carton passata
1 red and 1 yellow pepper, deseeded and cubed

2 x 400g cans black beans,
1 drained
9 pitted kalamata olives, sliced
3 tsp fresh thyme leaves
1 tbsp vegetable bouillon powder
320g broccoli florets, to serve
For the topping
2 large (500g) potatoes, very thinly sliced
1 onion, halved and thinly sliced (about 120g)

1 Heat the oven to 180C/160C fan/gas 4. Heat 1 tbsp oil in a non-stick pan over a medium heat and stir-fry the beef and garlic until the beef changes colour but is not fully cooked. Stir in the paprika, passata, peppers, both cans of beans, olives and 2 tsp thyme with the bouillon. Cover and simmer for 10 mins.
2 Meanwhile, for the topping, toss the potatoes with the onion,

remaining 1 tbsp oil and 1 tsp thyme until the veg is fully coated. Tip the beef mixture into a shallow oval ovenproof dish (ours was 30 x 20cm) and top evenly with the potatoes right up to the edges of the dish. Cover with foil and put on a baking sheet. Bake for 1 hr, then remove the foil and bake for 20 mins more until the potatoes are tender and starting to turn golden. *Will keep frozen for up to three months.*

3 Remove from the oven and leave to cool a little while you steam or boil the broccoli florets for 8 mins or until just tender. Serve the pie in its dish for scooping, with the broccoli on the side.

GOOD TO KNOW healthy • folate • fibre • vit c •
4 of 5-a-day
PER SERVING 545 kcals • fat 14g • saturates 3g •
carbs 57g • sugars 14g • fibre 18g • protein 37g •
salt 1.3g

Shoot director FREDDIE STEWART
Food stylist KATIE MARSHALL
Stylist JENNY IGGLEDEN



gf healthy diet plan

currying flavour

This low-fat version of chicken saag is not only flavourful, it packs in three of your five-a-day

recipe SARA BUENFELD photograph KAREN THOMAS

Chicken saag

While chicken breasts are low in fat, they can often be a bit dry if cooked long and slow. Our secret is to treat this curry a bit like a stir-fry – the meat stays tender, and better still, it's on the table in no time.

SERVES 2 **PREP 10 mins**

COOK 30 mins **EASY** ✨

FIBRE

3 OF
5-A-DAY

IRON

- 2 tsp rapeseed oil
- 1 onion (200g), finely chopped
- 10g ginger, peeled and finely chopped
- 2 large garlic cloves, finely chopped
- ½ tsp cumin seeds
- 1 tsp ground coriander
- 2 tsp garam masala
- ½ tsp ground turmeric
- 2 skinless chicken breast fillets (300g), trimmed of any fat and cut into pieces
- 2 tomatoes, chopped
- 1 tbsp tomato purée
- 160g baby spinach, chopped
- 3 tbsp bio yogurt

For the rice

- 120g brown basmati
- ¼ tsp ground turmeric
- 3 cardamom pods, crushed and seeds removed

1 Put the rice, turmeric and cardamom seeds in a pan with a pinch of salt and enough water to generously cover the rice. Put the lid on and simmer for 20 mins. Turn off the heat and set aside.

2 Meanwhile, heat the oil in a large pan over a low-medium heat and tip in the onion, ginger and garlic. Cover and cook for 5 mins until starting to brown. Stir well, then

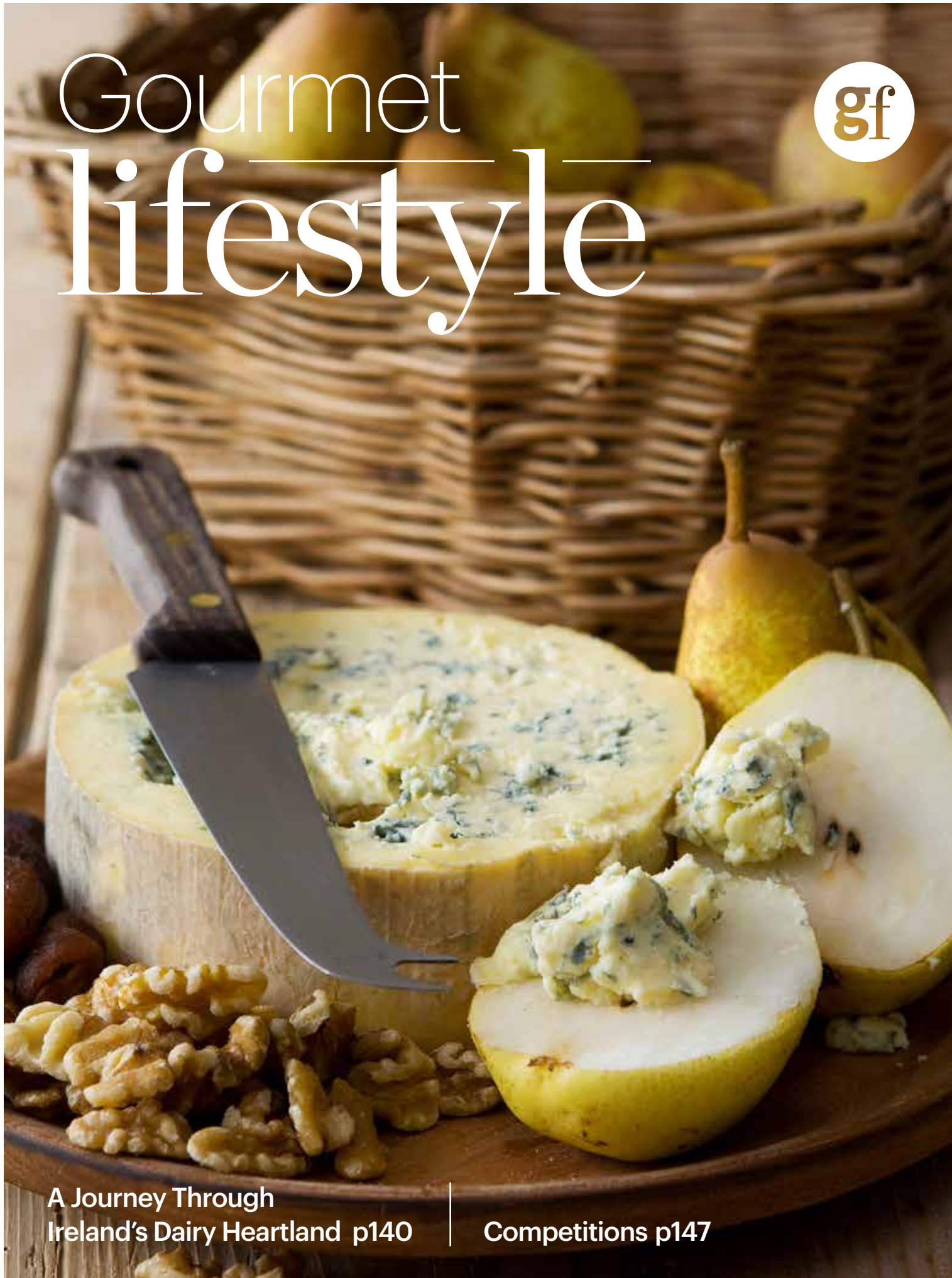
add the spices and continue to cook briefly until toasted and fragrant.

3 Tip in the chicken and stir-fry for a few minutes. Add the chopped tomatoes, tomato purée and spinach. Cook, stirring for 5 mins until the spinach has wilted. *At this stage, you can remove the curry from the heat, cool completely and freeze for up to three months. Defrost fully before reheating.* Stir in the yogurt, then heat through for 1 min. Drain the rice, if required, and serve with the chicken.

GOOD TO KNOW healthy • low fat • calcium • folate • fibre • vit c • iron
3 of 5-a-day • gluten free
PER SERVING 562 kcal • fat 14g
• saturates 4g • carbs 60g
• sugars 14g • fibre 8g • protein 46g • salt 0.4g



Gourmet lifestyle



A Journey Through
Ireland's Dairy Heartland p140

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A Journey Through Ireland's Dairy Heartland

From the captivating landscapes of Ireland to the dining tables of homes and restaurants across the world, the excellence of Irish food, drink and horticulture proves itself with outstanding quality and distinction



As the plane touched down in Dublin, I was met by one of the most beautiful sunsets I've ever seen in my entire life. Quite a tall statement, I know, but there was something magical about it – it simply took my breath away. I should've known it was a perfect precursor of what was to come from my three-day adventure through the lush landscapes of Ireland. I was all set to experience, first-hand, top-notch Irish food, drink and horticulture produce – and I couldn't wait!

Did you know, the United Arab Emirates (UAE) is home to over 10,000 Irish expats? It's also the second largest importer of Irish goods among the Middle East and North Africa (MENA) countries; and the MENA region boasts the greatest number of Irish brands outside Ireland. This comes as no surprise given the exceptional quality of Irish produce. But why is this so?

Ireland, with its lush landscapes spanning 6.9 million hectares, dedicates 64% of this to agriculture. The influence of the Atlantic Ocean stops extreme temperature, so animals can graze outdoors for large parts of the year (cows spend around 240 days out on pasture). Not only this, but a natural supply of rain and ground water proves sufficient for agricultural purposes. Ireland also features the world's first independently verified grass-fed certification, which offers reassurance that dairy products carrying the certification have been produced using milk from Irish grass-fed cows. I could go on, but most deserving of mention is their commitment to sustainability. Since 2014, farms have been consistently measured and monitored for their sustainable practices - an initiative of the Irish Food Board, Bord Bia.

Headquartered in Dublin, Bord Bia's purpose is to bring Ireland's outstanding food, drink and horticulture produce to the world, thereby enabling the growth and sustainability of producers. These farms pride themselves on inter-generational farming and pasture-based production. In an effort to explore the art of sourcing Irish dairy ingredients (including products widely available across the UAE), with a focus on animal welfare and sustainability initiatives, Bord Bia invited us to join them in Ireland. I couldn't wait to discover the picturesque towns, visit family-owned farms, and savour the essence of Irish culture: From fresh milk to creamy cheeses and velvety yoghurts, and scrumptious seafood to superior poultry and prime-quality meat.

DAY 1: IRISH FARMING AND CULTURAL SIGHTS

Our day of discovery commenced at the Bord Bia Global Hub where David Kennedy, the Head of Dairy, led us through a captivating overview of Ireland's agricultural tapestry. With a commitment to sustainability and innovation, Bord Bia leads Ireland's food and drink sustainability programme, Origin Green. It is a fully integrated supply chain programme that brings together Ireland's food industry. This includes everyone from farmers to food manufacturers, retailers, and foodservice operators. Their common goal? Sustainable food production.

This programme enables Ireland's food and drink industry to set and achieve measurable sustainability targets that respect the environment and serve local communities more effectively. Factors such as water, traceability, animal health, food safety, social sustainability, and many more are measured. Most importantly, Origin Green is about measuring and improving how they do this on an ongoing basis to build and protect their global reputation for food sustainability. Lunch followed at Bord Bia's Nurture Restaurant, starring an exquisite spread of beautiful roast meat, stuffing, and roasted veggies. Fresh, local ingredients formed the foundation of the freshly cooked meal – it almost felt like a holiday lunch that you didn't know you were looking forward to.



The afternoon unfolded with an interactive cooking experience led by a skilled pastry chef. From learning about the quality, flavour, and nutritional benefits of ingredients to getting our hands dirty whipping up traditional scones, savoury shortbread, and even a coffee-based adult sip, we delved into the art of crafting Irish staples. The emphasis on fresh flavours and ingredients showcased the intersection of tradition and innovation in Irish cuisine. The cheeses we used in the demonstration included Creamy Gortnamona Goats cheese, Moyne, Co Tipperary; Cashel Blue, Fethard, Co, Tipperary; and Chilli Cheddar, Ballineer, Co Cork. The Killowen Farm Natural Yoghurt, Killowen, Enniscorthy, Co. Wexford made an appearance as well; as did Nolan's Organic Smoked Salmon, The Pier, Killaia, Co Mayo. We were impressed by the consistent quality and flavour profile throughout, and of course ate to our heart's content the delicacies whipped up.

An evening stroll around the city led us to EPIC The Irish Emigration Museum (epicchq.com), where we embarked on a journey to discover that what it means to be Irish, expands

far beyond the borders of Ireland, through the stories of Irish emigrants who became scientists, politicians, poets, artists and even outlaws all over the world. It wouldn't be fair to visit Dublin and not check out a traditional pub, we headed to Toners (tonerspub.ie). Established in 1734 (yes, you read that right), it was evident this friendly spot is a favourite among residents. Sampling some locally brewed Irish hops and sips, before dinner, we also checked out the legendary Temple Bar - a busy riverside neighbourhood lined with cobbled pedestrian lanes. Pop into The Temple Bar Pub (thetemplebarpub.com) if you do find yourself in the vicinity. Although packed with tourists and residents alike, it's a must-experience.

Dinner was a laid back yet spectacular affair. Roly's (rolysbistro.ie) nestled in the





heart of Dublin, became our evening sanctuary. Having opened its doors in 1992, this restaurant is an ardent supporter of Irish food producers, using only fresh Irish produce. Each dish echoed their commitment to quality. Wild Atlantic fishcakes with celeriac and apple remoulade, horseradish mayonnaise, and an herb salad was the star of their starters. I opted for a Grilled fillet of wild Atlantic hake with a braised fennel salad and a tomato and basil sauce for my main. It was cooked to perfection, making our walk back to Herbert Park Hotel (herbertparkhotel.ie), a satisfying, cheery one.

DAY 2: FROM FARM TO TABLE

Our journey into the heart of Irish dairy continued with a visit to Killowen Farm (killowen.ie), where sustainability and innovation took centre stage. Situated at the foothills of the Blackstairs Mountains in Wexford, Killowen Farm with its 300 cows' echoes with the story of a family farm that has mastered the art of sustainable dairy production. The farmers, the Dunnes, have lived and

worked on this family farm for nine generations and more than 200 years. They are immensely proud of their single origin yoghurts and the brand they have created, as they should be. With yoghurt products reaching as far as the breakfast tables of the Burj Al Arab in Dubai and Emirates first class, the Dunne family showcases the global appeal of Irish dairy. From start to finish, where it begins with the milking of cows and ends with a ready pot of yoghurt, six hours is all it takes. This ensures great taste and freshness. I had the opportunity to tour their production facility, sitting down for a lovely tea and freshly baked scones. We took our time sampling their yoghurts - classic, flavoured, and protein-rich ones - and cream cheese. Each was simply exquisite, and I am quite sure I've never tried dairy as fresh, flavourful, and real as this. We sampled Irish strawberry, Toasted hazelnut, and Irish raspberry live-cultured yoghurts, alongside a 22g protein Raspberry variety. I've never eaten a cream cheese as fresh or flavourful as the one I tried at Killowen. The ingredients list of the natural flavour

featured just cream (milk), milk, water, milk protein powder, salt, and live cultures. Everything was well-thought out with quality and sustainability in mind. One example of this is that their cows are vaccinated to reduce the antibiotics in the product, and even here, a homeopathic treatment is tried before antibiotics. Happy cows grazing in open fields equals quality product.

Our journey south brought us to Shane Fitzgerald's Farm in Portlawn, Waterford, on the southwest coast of Ireland. Shane runs his dairy farm alongside his partner Kate and father John, where they are currently milking 217 cows on 92 hectares of land. Shane, part of the Teagasc Signpost programme (a multi-annual campaign to lead climate action by all Irish farmers), showcased cutting-edge initiatives to reduce greenhouse gas emissions and innovate fertilisation techniques, an aspect that speaks to the forward-thinking Middle Eastern consumer. Shane and his family's commitment to sustainability painted a hopeful picture for the future of Irish farming. With 250 cows happily grazing away in open fields and a



focus on reducing reliance on chemical fertiliser altogether, increasing solar energy consumption for farming practices, and carefully tending to their farm's soil health, the family is constantly thinking of sustainability. While certain best practices are still in their research stage, farmers like Shane are heading the research and are hopeful about the innovatively sustainable future of farming.

We departed for The Dean Hotel in Cork (thedean.ie/cork), a slice of boutique bliss in Cork, a charming city with a large personality. We were greeted by fun, unique interiors and comfortable cosy rooms kitted out with the best. Dinner ensued soon after at Market Lane (marketlane.ie), an award-winning restaurant and bar situated in the heart of Cork city centre. Here, the menu showcases Ireland's rich culinary heritage. I enjoyed a freshly brewed hop beverage to start, followed a hearty 8oz fillet steak, aged for 28-days by the Allshire family in Rosscarbery, served with mushrooms, shallots, house chips, and a roasted pepper chimichurri sauce - juicy, flavour-packed, and simply phenomenal.

DAY 3: CRAFTING ARTISANAL EXCELLENCE

Following a hearty breakfast, we arrived bright and early at Cashel Farmhouse Cheesemakers (cashelblue.com), Tipperary. Operating as both farmers and cheesemakers, they are proud recipients of numerous global cheese awards for their iconic Cashel Blue Cheese. Operating for 14 years, Cashel Farmhouse Cheesemakers is a testament to the marriage of tradition and innovation. Less than 1% of cheese making in the country falls into the farmhouse category, making Cashel's commitment to crafting artisanal blue cheese truly unique and they've mastered the art of creating award-winning blue cheese. The tour offered a glimpse into their sustainable practices and dedication to preserving the land for future generations. What's their story? Years



ago, they purchased 80 cows and never looked back. Cashel is from a culture that traditionally makes blue cheese, and hence it's not so strong. To ensure the consistent quality and freshness of their cheese, they buy milk from within a 40-metre radius, with a third of the milk coming from their own land.

Our midday repast at Cashel Palace Hotel (cashelpalacehotel.ie), a Palladian manor in Cashel Palace located by the Rock of Cashel in picturesque Tipperary, boasted the best of Tipperary's local ingredients, sourced from food producers sited mere minutes away. From sausages, bacon, and beef to eggs, poultry, organic vegetables,



FAREWELL, IRELAND

As our Irish sojourn concludes, the diverse tapestry of flavours and the stories of the resilient farmers linger. Ireland's commitment to sustainability, the intergenerational transfer of farming knowledge, and their exquisite produce come together to create a narrative worth savouring.

If you desire authentic, genuinely good, and nourishing dairy and ingredients that make you feel good not only about your health but the environment too, then Irish produce is highly worth adding to your diet for its rich and natural sources of high-quality protein, calcium, vitamins, and minerals. Irish produce is widely and easily available across UAE, both at physical and online stores (bordbia.ie/resources/irish-food-in-the-uae), including Waitrose, Spinneys, Carrefour, Choithrams, and Kibsons. Unsurprisingly, several restaurants utilize Irish produce, with the Chefs' Irish Beef Club featuring leading Chefs Saradhi Dakara, Reif Othman, and Eka Mochamad in their UAE chapter.

With a thriving Irish expat community and a growing affinity for Irish goods in the UAE, this culinary journey is a bridge connecting the vibrant fields of Ireland to the bustling Middle East. In every delightful bite, discover the essence of Ireland and why choosing Irish produce can be an investment in a wholesome, sustainable, and enjoyable lifestyle.

For more information, visit www.bordbia.ie

and even ice-cream, everything comes from the Cashel town itself. A great initiative of Cashel Palace Hotel is that they craft their menus with the idea to feature great produce of good suppliers, in turn, lifting them up as champions. We tucked into a Cashel Blue Waldorf salad, Smoked salmon with black sesame cracker, Heirloom beetroot salad, and Chicken & ham hock croquette for starters. Fresh, vibrant flavours shone through in each plate. I opted for a portion of Pan-fried cod with crispy garlic potatoes, greens, fennel, and a chorizo butter sauce for mains, and the verdict? A dish that will not be forgotten.

The journey continued with a captivating tour of the Guinness Storehouse, where the history and heart of Ireland's most iconic drink unfolds. The interactive tour was a journey into Ireland's brewing legacy, which left us with a deeper appreciation for the artistry behind Ireland's most iconic beverage.



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DINING VOUCHER FOR LPM RESTAURANT & BAR ABU DHABI, WORTH OVER AED900



Embark on an enchanting Riviera-inspired gastronomic journey with LPM Restaurant & Bar Abu Dhabi's brunch. This exceptional experience features a delightful array of house beverages and concoctions, accompanied by delectable dishes from the South of France.

AN UNFORGETTABLE ROAST AT THE COTERIE, WORTH AED800



Immerse yourself in an atmosphere charged with anticipation at The Coterie, located above Precision Football in IBN Battuta Mall, offering a delightful

experience with its quintessentially British Roasts and an energetic gastropub ambience. The fusion of UK-inspired cuisine and an array of beverages contributes to its distinct charm, providing a one-of-a-kind dining experience. With 19 screens dedicated to sports, the venue becomes a dynamic hub, making it the perfect destination for sports enthusiasts looking for a delectable meal while catching up on their favourite games.

DINNER FOR TWO IN BULL & BEAR, WORTH AED700



Indulge in a gastronomic delight with the latest offerings on the Bull & Bear menu! Enter for an opportunity to savour an unparalleled dining experience. One lucky winner and their guest can relish a three-course culinary masterpiece featuring Kiwami Wagyu striploin and Brooklyn burrata meticulously crafted by Head Chef Luca Depalo.



AN EXQUISITE BRUNCH AT BUSSOLA AT JUMEIRAH GOLF ESTATES FOR A FAMILY OF FOUR, WORTH OVER AED800

Bussola is offering an incredible Sunday 'Brunchissimo' experience for a family of four, including two children. Inspired by the diverse culinary heritage of the Mediterranean, this dynamic dining experience is carefully curated to foster convivial sharing. Guests will be treated to live entertainment and children will be engaged in activities at the kids' corner, all against the scenic backdrop of the lush greenery of the golf course.



DINING VOUCHER FOR CUCINA, WORTH AED500

Nestled in the heart of West Palm Beach at Marriott Resort Palm Jumeirah, Cucina, the cherished Italian restaurant seamlessly blends classic Italian charm with a modern touch. Ideal for any time of the day—be it breakfast, lunch, or dinner—indulge in an early morning coffee at the espresso bar, relish a delightful Italian meal, or enjoy the evening with expertly crafted drinks.

DINING VOUCHER AT NONYA, WORTH AED500



Indulge in an array of Asian flavours at NONYA, an innovative Pan-Asian restaurant and bar featuring strong Singaporean influences, poised to become the social hub of Jumeirah Lakes Towers. Situated on the 44th floor of the acclaimed Taj Jumeirah Lakes Towers, NONYA offers a vibrant dining experience inspired by a diverse blend of Pan-Asian cultural influences. With an elegant indoor dining area, inviting alfresco options, and exclusive private dining spaces, NONYA provides a stylish and immersive culinary journey.

DINING VOUCHER AT BAB AL NOJOUR AL MUGHEIRAH, WORTH AED500



Explore a distinctive journey at Bab Al Nojoum Al Mugheirah, where a harmonious connection with nature, adventure, and companionship is inherent. Tailored for friends and families, guests can engage in local pastimes like dusk kite flying, fishing, horse riding, and craft classes. The Airstream, a converted RV, offers a timeless adventure experience with a cosy bedroom, living area, and direct forest access. The complimentary stay includes breakfast for two at 28 Degrees Restaurant, featuring an open outdoor patio setting - a perfect rendezvous at the resort.

WEEKEND BRUNCH AT SHERATON DUBAI CREEK, WORTH AED700



Discover a Saturday brunch that transports you to the enchanting canals of Venice, offering an unparalleled experience. Revel in the mysteries of this captivating city with a lavish spread and vibrant entertainers, transforming the venue into a Venetian masterpiece. The buffet showcases a diverse array of mouthwatering dishes meticulously curated to please even the most discerning palate.



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